Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Address: 150 Arlington Street Re-Inspection Re-Inspection Residential Kitchen Date: 12/15/2018 or	Name: Arlington School	Date:12/05/2018	Type of Operation V Food Service	Type of Inspection VI Routine
Telephone: 978-722-8307 Owner: City Person in Charge(PIC): Amarillis Rivera Inspector: M. Lee Cach Violation checked requires an explanation on the narative page(s) and a citation of specific provision(s) violations. Related to Foodborne Illness Interventions and Risk Factors. Violations Related to Foodborne Illness Interventions and Risk Factors. Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with infections Restricted/Excluded 5. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CHEMICALS 14, Approved Food or Color Additive 15. Toxic Chemicals 17. Reheating 18. Cooling 19. Food and Water from Approved Source 5. Receiving/Condition 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglenic Practices Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. C N 23. Management and Personnel CC-0/580.005 24. Food and Food Protection 25. Equipment and Utensilis CF-0/580.005 26. Water, Plumbing and Waste CF-0/580.007 27. Physical Facility 28. Special Requirements 30. Other 10. Proper Adequate the Approved Procedures (FC-0/580.005) 29. Special Requirements (FC-0/580.007) 29. Poisonous or Toxic Materials (FC-0/580.007) 29. Poisonous or Toxic Materials (FC-0/580.007) 29. Special Requirements 20. Other 10. Proper Adequate the Densilis CF-0/580.007 20. Proper Adequate the Densilis CF-0/580.007 21. Proper Adequate the Densilis CF-0/580.007 22. Posting of Coreaumer Advisorics Number of Violated Provisions Related 10. Food and Food Preparations of 105 CMR 5500.007/Geteral Food Code. This report, when signed below by a Board of Health memb			Retail	Re-Inspection
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Fail Code	DESCRIPTION OF VIOLATION
6.501.111*	OBSERVATION: Storage room / observed what appear to be droppings consistent with mice. PIC reports receiving weekly service from PCO. Discussed rodent controls. ***remove droppings daily prior to food handling. Clean and sanitize surfaces. REGULATION: The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incomming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
5.202.15(A)	OBSERVATION: Outer Doors to kitchen / observed gap at bottom of door - possible rodent entry point. Seal door to prevent rodents from traveling. REGULATION: Outer oppenings of a food establishment shall be protected against entry of insects and rodents by filling, closing holes, tight fitting windows and solid tight fitting, self closing doors.
5.501.11	OBSERVATION: Storage room / observed ceiling tile missing. Keep tiles in place, prevents rodents travel and entry points. REGULATION: The physical facilities shall be maintained in good repair.
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Massachusetts Department of Public Health Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Arlington School@	Date:12/20/2018	Type of Operation Type of Inspection
Address: 150 Arlington Street	Risk	▼ Food Service
Telephone: 978-722-8307	Level: 0	Residential Kitchen Date: Mobile Date:
Owner: City		☐ Temporary ☐ Pre-operation ☐ Caterer ☐ Suspect Illness
Person in Charge(PIC):	Time;	Permit No: General Complaint Other:
Inspector: M. Lee	11:57 am	Permit No. Other
Each violation checked requires an explanation on the na	rative page(s) ar	nd a citation of specific provision(s) violated
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors. immediate correctiv	Non-compliance with: ☐ Anti-Choking 590.009(E) ☐ Tobacco 590.009(F) ☐ Allergen Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT		of Contemination from Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	ood or Color Additive nicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potentially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16 Cooling Ten	State of the state
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling	
PROTECTION FROM CONTAMINATION	19. Hot and Co	ild Holding
8. Separation/ Segregation/ Protection	20. Time As a l	Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT	FOR HIGHLY SUSCEPTIBLE POPULATIONS
10. Proper Adequate Handwashing	MALESTAN SERVER PROPERTY OF THE PARTY	Food Preparation for HSP
11. Good Hygienic Practices	CONSUMER AE	WISORY
Violations Related to Good Retail Practices	# 1 747 TV	Consumer Advisories
Critical (C) violations marked must be corrected immediately		lated Provisions Related
or within 10 days as determined by the Board of Health.		Illness Interventions 0
Non-critical(N) violations must be corrected immediately or		ors (Items 1-22):
within 90 days as determined by the Board of Health.		or CorrectionBased on an inspection
23. Management and Personnel (FC-2)(590.003)		checked indicate violations of 105 CMR Food Code. This report, when signed below
24. Food and Food Protection (FC-3)(590.004)		alth member or its agent consititutes an
25. Equipment and Utensils (FC-4)(590.005)	order of the Boar	d of Health. Failure to correct violations
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		rt may result in suspension or revocation of
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	the food establish	hment permit and cessation of food
29. Special Requirements (590.009)	establishment op	perations. If aggrieved by this order, you hearing. Your request must be in writing
30. Other	and submitted to	the Board of Health at the above address
	within 10 days of	receipt of this order.
FSS S:59DinspectFormS-14.doc	DATE OF RE-	INSPECTION:
1 011 0		4 4
	\cap	// //
Inspector	PIC	// // Page 1 of 2

Establishment: Arlingto	n School@ Date: 12 2012018
Date Verified	DESCRIPTION OF VIOLATION Page 2 of
Ail Code Verified 12/20/18	OBSERVATION: Storage room / observed what appear to be droppings consistent with mice. PIC reports receiving weekly service from PCO. Discussed rodent controls. ***remove droppings daily prior to food handling. Clean and sanitize surfaces.
5.501.111*	REGULATION: The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incomming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
Verified 12/20/18	OBSERVATION: Outer Doors to kitchen / observed gap at bottom of door - possible rodent entry point. Seal door to prevent rodents from traveling. REGULATION: Outer oppenings of a food establishment shall be protected
6.202.15(A)	against entry of insects and rodents by filling, closing holes, tight fitting windows and solid tight fitting, self closing doors.
Verified 12/20/18	OBSERVATION: Storage room / observed ceiling tile missing. Keep tiles in place, prevents rodents travel and entry points.
6.501.11	REGULATION: The physical facilities shall be maintained in good repair.
	THE CONTRACTOR OF THE CONTRACT
	*
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

1 OOG MARKETIANITATION TO 1	•	ant politicality attends
Name: Arlington School	Inspection Date: 03/21/2019	Number of Priority and Priority
Address: 150 Arlington St	Time In/Out: 11:30 am / 12:04 am	Foundation Violation(s):
Phone: 978-722-8307	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Arislevda Diaz	Type of Inspection: Routine	Previous Inspection Date: 02/25/201
Instructor a hudean	Date of Re-Inspection:	
FOODBORNE ILLNESS RISK FAC	CTORS AND PUBLIC HEALTH bserved N/A = not applicable COS = correct	INTERVENTIONS ted on-site R = repeat violation

Compliance Status	IN	OUT	N/A	N/O COS	R	Compliance Status	IN,	OUT	NAN	NO C	OSR
Supervision		Protection from Contain	ina	tion	114	W.					
1 Person-In-Charge present,		out	1.	w I		15 Food separated and protected	ln				\perp
demonstrates knowledge, and				ij. I		16 Food contact surface; cleaned	ln				
performs duties					1	and sanifized					
2 Certified Food Protection Manager	In		14.5	37	1	17 Proper disposition of returned,	ln		際		
Employee Health		1500	N.N	AL ST		previously served, reconditioned					-11
3 Management, food employee and	In	m	1		Ì	and unsafe food				W.	
conditional employee; Knowledge,			15		1	Time/Temperature Control	for	Sal	ety		
responsibilities, and reporting						18 Proper cooking times & temperatures					
4 Proper use of restriction and exclusion	ĺn			224	٦	19 Proper reheating procedures for hot			I	1/0	
5 Procedures for responding to vomiting		out	13	35	٦	holding					
and diarrheal events			100	35	1	20 Proper cooling time and temperature			I	n/a	
Good Hygienic Practic	CAS			agrag	1	21 Proper hot holding temperature	In				\Box
6 Proper eating, tasting, drinking, or	In		100	i i i	٦	22 Proper cold holding temperature		out			
tobacco use	'''					23 Proper date marking and disposition	ln				\Box
7 No discharges from eyes, nose and	In				٦	24 Time as a Public Health Control			n/a		
mouth			2			Consumer Advisory	100	7.7		116	Vita
Preventing Contamination b	, 14	and	<u>با</u>	TENSON:		25 Consumer advisory provided for rawl	Г		nia	334	\Box
	1	1	132	n/o		under cooked food			1		
Hands clean and properly washed No bare hand contact with RTE food	In	1-			T	Requirements for Highly Suscept	ble:	Por	oula	tions	Sim
10 Adequate handwashing sinks properly	 	out	ira	8		26 Pasteurized foods used; prohibited	In				
1		"	1			foods not offered	,				
supplied and accessible Approved Source	2000	1. J. J.	V. Salari	X9: N. J. A.	4	Food/Color Additives and Toxic	Si	ubst	anc	es	(3,8)
	In	T T	T _o		Ì	27 Food additives; approved and	lin				
11 Food obtained from source	111	-	1.50	n/o	П	properly used					
12 Food received at proper temperature	10	-	1	105	Н	28 Toxic substances properly identified,	lin				
13 Food received in good condition, safe,	["					stored and used					
and unadulterated		-	n/a			Conformance with Approved	Pro	ced	ures	divi:	12.1.2
14 Required records available, shellstock	-	1	1	i i		29 Compliance with variance/specialized		T	ln/a	* ***	
tags, parasite destruction	Ray	sed o	n ar	inspection	1	process/HACCP plan	1				: 12
OFFICIAL ORDER FOR CORRECTION:	to 1	05 C.I	MR :	590 000 ar	nd a	applicable sections of 2013 FDA Food Code. This rep	ort,	when	sign	ed	
oday, no items marked "OUI" indicated violations	netiti	utos s	an o	rder of the	Bo	ard of Health. Failure to correct violations cited in this	s rep	ort m	iay re	sult ir	1
below by a board of Health member of its agent con	beri	mit at	nd o	essation of	fo	od establishment operations. If you are subject to a n	otice	of s	usper	nsion,	
suspension of revocation of the food establishment	han	rantu	oet s	hearlng h	efr	re the board of health in accordance with 105 CMR 5	90.0	/15(B).		
	пау	, equ	L 0	Thermal p	-10	Person In Charge:			-	_	
Inspedto	9								/)	
10000	_			·		I WOUNDER	_	_	Dan	e 1	of 3
→ \//									ray	lo i d	UI J

Fail Code

590.111

2-501.11-Pf

3-501.16(A)(2)(B)-P

590.111

4-501,11

5-205.11-Pf

2-102.11-Pf

	2 to the second second			
n	School		Date: 03/21/2019	Page 3 of 3
	DESCRIPTIO	ON OF VIOLATION		
	is filling in. REGULATION: Food allergy a			
1	OBSERVATION: PIC could not clean-up. REGULATION: Clean-up of Vo	omiting and Diarrhe	al Events	
4	OBSERVATION: When asked Poshe did not know. PIC corrEGULATION: Anti-choking	IC who is responsi uld not provide cho procedures in food	ble for choking p bke safe training service establish	ocedures; certificate ment
P	OBSERVATION: Corn on serv REGULATION: Holding TCS F	bod, Coid		290
	OBSERVATION: 2 refrigerat reported this. Adequate REGULATION: Good Repair a	and Proper Adjustme	nt-Equipment	
/	OBSERVATION: Pot/Pan area sink.	a: Observed large b Sink-Operation and	lue container on b	
-	OBSERVATION: Due to the demonstrate knowledge. choke safe, procedure fo about temperature of corn. After promoting s REGULATION: PIC Demonstr	number and nature of PIC was not able to r cleaning up vomit n she explained the she cooked the corn	of violations PIC o answer allergen t and diarrhea, wh	en asked to frozen
			5	

Massachusetts Department of Public Health Division of Food and Drugs

OOD ESTABLISHMENT WSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Fmail: BOH@Lawrence.gov

OOD ESTABLISHMENT ASI LOTION TELE ORT		Email BOH@Lawier	ice.gov
Name: Breen School@	Date:12/20/2018	Type of Operation	Type of Inspection
Address: 114 Osgood St	Risk	Food Service Retail	Routine Re-Inspection
Telephone:	Level: 0	Residential Kitchen Mobile	Date: Date:
Owner:		Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge(PIC): Melissa Kiwanuka	Time:	Permit No:	General Complaint Other:
Inspector: C Hudson	12:50 am	Permit No.	Other
Each violation checked requires an explanation on the n	arative page(s) a		
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and requir action as determined by the Board of Health.	e immediate correctiv	∐ Allergen A	590.009(E) 590.009(F) Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT		of Contemination from Hand	s
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities	W
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	14, Approved F	Food or Color Additive	*
FOOD FROM APPROVED SOURGE	TIME/TEMPERA	TURE CONTROLS(Poter	ntially Hazardous Foods
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	REQUIREMENT 21. Food and F CONSUMER AE 22. Posting of C Number of Viol To Foodborne and Risk Facto Official Order f today, the items of 590.000/federal F by a Board of He order of the Boar cited in this report the food establish establishment op have a right to a and submitted to	FOR HIGHLY SUSCEPT FOR HIGHLY SUSCEPT FOOD Preparation for HSP FOOD Preparation for HSP FOOD Preparation for HSP FOOD Preparation for HSP FOOD Preparations Related Provisions Related Illness Interventions for (Items 1-22): FOR Correction Based on a checked indicate violations Food Code. This report, whealth member or its agent code of Health. Failure to correct may result in suspension ment permit and cessation for the permit and cessation for the permit and cessation for the Board of Health at the receipt of this order.	d O In inspection of 105 CMR en signed below onsititutes an ect violations or revocation of n of food is order, you t be in writing
Inspector My	PIC M	1/	Page 1 of 2

stablishment: Breen S		Date: 12/20/2018	Page 2
il Code	DESCRIPTION OF VIOLATION	The state of the s	
Discussion	Hand washing sink is stocked and has sign. grilled chesse 145F. No signs of pest, per posted. Using sanitizer and has test strips record temps. Has list of students with all	mits and certificates s, using food thermom	are eter to
Discussion	No violations found at this time		
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· W. S. as . It is .	Transport Colorador (N. D. C. S. A. A. S. C.		

Inspectional, Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320





PUBLIC HEALTH CODE ENFORCEMENT **BUILDINGS** WEIGHTS AND MEASURES

Address Risk	FOOD ESTABLISHMENT INSPECTION REPORT	——————————————————————————————————————		
Realistance	BRUCE TOUR SE VICE TO COM			Type of Inspection
Telephone Owner Water HACCP YN Bed & Breakfast Garrar Supportitions Bed & Breakfast HACCP Street HACCP Street Bed & Breakfast HACCP Street HACCP Street HACCP Street HACCP Street Bed & Breakfast HACCP Street Bed & Breakfast HACCP Street HACCP Street HACCP Street HACCP Street Bed & Breakfast HACCP Street HACCP Street HACCP Street HACCP Street HACCP Street HACCP Street Bed & Breakfast HACCP Street HACCP Street HACCP Street HACCP Street Bed & Breakfast HACCP Street HACCP Street HACCP Street HACCP Street HACCP Street HACCP Street Bed & Breakfast HACCP Street Anti-Chaking Anti-Chaking HACCP Street Anti-Chaking Anti-Chaking Anti-Chaking Anti-Chaking Anti-Chaking HACCP Street Anti-Chaking HACCP Street Anti-Chaking HACCP Street Anti-Chaking Anti-Chaking HACCP Street Anti-Chaking HACCP Street Anti-Chaking Anti-Chaking HACCP Street Anti-Chaking Anti-Chaking Anti-Chaking Anti-Chaking HACCP Street Anti-Chaking HACCP Street Anti-Chaking Anti-Chaking	Add	Risk	Retail	Re-inspection
Temporary Case Person-In-Charge (PIC) Image Person-In-Charge (PIC) Image Person-In-Charge (PIC) Image Person-In-Charge Person-	Telephone	Level		
Person-In-Charge (PIC)		HACCP Y/N		Pre-operation
Inspector Out: Permit No.				
Reh violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violate Nan-compilence with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate Orrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HAALTH PROTECTION FROM CHEMICALS 13. Handwash Facilities EMPLOYEE HAALTH PROTECTION FROM CHEMICALS 14. Approved Food or Color Additives 15. Toxic Chemicals TIMETEMPERATURE CONTROLS (Potentially Hazardous Foods) 16. Togs/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Source 17. Reheating 18. Cooking Temperatures 19. Food and Valet from Approved Frocedures/HACCP Plans PROTECTION FROM CONTABINATION 19. Hot and Cold Holding 10. Proper Adequate Handwashing 10. Proper Adequate Handwashing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations marked must be corrected mixediately or within 90 days as determined by the Board Health Non-critical (N) violations must be	11/7, 17/2 1 4.71/	— In:	Bernit No. "1. C"/	HACCP
Violations Related to Foodborne Illness Interventions and Risk Factors (Red Violations marked may pose an imminent health hazard and require immediate Anti-Decking Tobaccon	4.444			
Itams Corrective action as determined by the Board of Health			Non-co	
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1. Pic Assigned/Knowledgesable/Duties	FOOD PROTECTION MANAGEMENT	12 Preve	ention of Contemination from	Hande
□ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded Good PROWA APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving/Condition □ 6. Tage/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Good Retail Practices (Blue temp) Critical (C) violations marked must be corrected minediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected minediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected minediately or within 90 days as determined by the Board of Health. Non-critical (N) violations of 105 CMR (President Fedical Control Requirements (FC-2y(590.003)) □ 24. Food and Food Protection (FC-3y(590.004)) □ 25. Equipment and Utensile (FC-5y(590.005)) □ 26. Water, Plumbing and Waste (FC-5y(590.005)) □ 27. Physical Facility (FC-6y(590.007)) □ 28. Poisonous or Toxic Materials (FC-7y(590.008)) □ 29. Special Requirements (S90.000) □ 29. Special Requirements (S90.000) □ 20. Time as a Public Health Control Requirements (FC-3y(590.005)) □ 21. Food and Food Preparation for HSP □ CONSUMER ADVISORY □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22): □ Official Order for Correction: Based on an Inspection today, the items checked indicate violations of 105 CMR (President Fedical Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22): □ Official Order for Correction: Based on an Inspection today, the items checked indicate violations of 105 CMR (President Fedical Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22): □ Official Order for Correction: Based on an	1. PIC Assigned/Knowledgeable/Duties			(Id)us
□ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded PROOF FROM APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 12. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUBCEPTIBLE-POPULATIONS (HSP) □ 12. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an Inspection today, the items checked incidiate violations of 105 CMR FS90.000/federal Food Code. This report, when signed bel by a Board of Health member or its agent constitutes an order of the Board of Health at the above address within 10 days of request must be in writing and submitted to the Board of Health at the above address within 10 days of request must be in writing and submitted to the Board of Health at the above address within 10 days of request must be in writing and submitted to the Board of Health at the above address within 10 days of request must be in writing and submitted to the Board of Health at the above address within 10 days of recipit of this order. DATE OF RE-INSPECTION:	Period and A tento A tento and a tento			
□ 3. Personnel with Infections Restricted/Excluded POOD FROM APPROVED \$0URCE □ 4. Food and Water from Approved Source □ 6. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUBCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparation for HSP 11. Good Hygienic Practices (Blue tems) Critical (C) violations marked must be corrected namediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Proceedings and Risk Factors (Red Items 1-22): 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUBCEPTIBLE-POPULATIONS (HSP) 12. Posting of Consumer Advisories 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUBCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparations by the Board of Food Preparation for HSP 22. Posting of Consumer Advisories 16. Cooking Temperatures 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUBCEPTIBLE-POPULATIONS (HSP) 12. Food and Food Preparations by the Board of Food Preparation for HSP 22. Posting of Consumer Advisories 23. Management and Personnel (FC-2x5ee.ee) 23. Management and Personnel (FC-2x5ee.ee) 24. Food and Food Protection (FC-3x5ee) 25. Equipment and Utensile (FC-0x5ee) 26. Water, Plumbing and Waste (FC-9x5ee) 27. Physical Facility (FC-6x5ee) 28. Equipment and Utensile (FC-0x5ee) 29. Special Requirements (F				
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16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 17. Reheating 18. Cooling 18. Cooling 18. Cooling 18. Cooling 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Food Contact Surfaces Cleaning and Sanitizing 19. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 19. Hot and Cold Holding 19. Hot and Cold				illy Hazardous Foods)
□ 6. Tsgs/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans □ 7. Conformance with Approved Procedures/HACCP Plans □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 11. Good Hygienic Practices □ 12. Food and Food Presented or Michigan State of Consumer Advisories □ 13. Colling □ 14. Cold Holding □ 15. Hot and Cold Holding □ 16. Colling □ 17. Reheating □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control □ 20. Time as a Public Health Control □ 21. Food and Food Preparation for HSP □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisories □ 22. Posting of Consumer Advisories □ 23. Management and Personnel (FC-2)(590.003) □ 24. Food and Food Protection (FC-3)(590.004) □ 25. Equipment and Utensile (FC-4)(590.005) □ 26. Water, Plumbing and Waste (FC-5)(590.006) □ 27. Physical Facility (FC-6)(690.007) □ 28. Poisonous or Toxic Materials (FC-7)(590.006) □ 29. Special Requirements (590.006) □ 29. Special Requirements (590.006) □ 30. Other □ 12. Trond and Cold Holding □ 13. Cooling □ 14. Cooling □ 15. Hot and Cold Holding □ 16. Cooling □ 17. Reheating □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control □ REQUIREMENTS FOR HIGHLY-Suacepthale Populations (HSP) □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisories □ 26. Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): □ Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR □ 590.000/federal Food Code. This report, when signed belied to the Board of Health. Failure to correct violations of text in this report may result in suspension or revocation the food establishment operations, if aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of th				
7. Conformance with Approved Procedures/HACCP Plans		_	-	
19. Hot and Cold Holding 20. Time as a Public Health Control 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other 27. Prist:			•-	
□ 8. Separation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices			-	
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices □ 11. Good Hygienic Practices □ 12. Posting of Consumer Advisories □ 13. Good Hygienic Practices □ 14. Good Hygienic Practices □ 15. Good Hygienic Practices □ 16. Good Hygienic Practices □ 17. Good Hygienic Practices □ 18. Good Hygienic Practices □ 19. Food and Food Provisions Related □ 19. Posting of Consumer Advisories □ 19. Posting of			-	
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices ☐ 11. Good Hygienic Practices ☐ 22. Posting of Consumer Advisories ☐ 22. Posting of Consumer Advisories ☐ 22. Posting of Consumer Advisories ☐ 23. Management and Personnel ☐ (FC-2)(590.003) ☐ 24. Food and Food Protection ☐ 25. Equipment and Utensils ☐ 26. Water, Plumbing and Waste ☐ 27. Physical Facility ☐ 28. Polsonous or Toxic Materials (FC-7)(590.008) ☐ 29. Special Requirements ☐ (590.009) ☐ 20. Special Requirements ☐ (590.009) ☐ 20. Special Requirements ☐ (590.009) ☐ 21. Food and Food Preparation for HSP ☐ (CONSUMER ADVISORY ☐ (CONSUMER ADVISO		REQUIREMEN	NTS FOR HIGHLY-SUBCEPTIE	LE-POPULATIONS (HSP)
□ 11. Good Hygienic Practices Inspector's Sigastare:	· .	☐ 21. Food	and Food Preparation for HS	3P
22. Posting of Consumer Advisories		. NOT CONTRACTOR STATE OF		
To Foodborne Illnesses interventions and Risk Factors (Red Items 1-22): To Foodborne Illnesses interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed believe to five and Food Protection (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-5)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other To Foodborne Illnesses interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed believe to five Board of Health member or its agent constitutes an order of the Board of Health Earlier to correct violations of 105 CMR 590.000/federal Food Code. This report, when signed believe to five Board of Health member or its agent constitutes an order of the Board of Health in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:		🗌 22. Postii	ng of Consumer Advisories	
p. cl. 112 x cl. 111 / 1 x cl. 2 x cl.	tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.008) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk Official Or today, the 590.000/fe by a Board order of th cited in this the food es astablishm have a right and submit within 10 de	orne Ilinessea Interventi Factors (Red Items 1-22) Inder for Correction: Base Items checked indicate violated Food Code. This rejuit of Health member or its in Board of Health. Failure Is report may result in suspending the permit and continuous	ions): ed on an inspection clations of 105 CMR port, when signed belo agent constitutes an to correct violations pension or revocation a essation of food ed by this order, you est must be in writing in at the above address
p. cl. 112 x cl. 111 / 1 x cl. 2 x cl.	Inspectoral Signatures 1 1 / / / / I Was			
		1 1 1 1	100000000000000000000000000000000000000	4,

X. Date: Establishment Name: [] H. L. L. L.

The T	Code	C - Critical Bern R - Red flem	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION		Verified
_			PLEASE PRINT CLEARLY		
			Commence of the Commence of th		
1					
1					
Disc	ussion Wi	Discussion With Person in Charge:	Corrective Action Required:	n Required: No	No No
			☐ Voluntary Compliance		☐ Employee Restriction/ Exclusion
1			Re-Inspection	☐ Re-Inspection Scheduled ☐ Emergency Suspansion	pency Suspension
			□ Embargo	□ Emen	☐ Emergency Closure
			☐ Voluntary Disposal	nosat Other:	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:





PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT	***		
Name BRUCE ANDEX.	Date	Type of Operation(s) Food Service	Type of Inspection Coutine
Address up and fine 1866 Styles	Rlak	Retail	Re-inspection
Telephone 270	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint
Inspector V(4) 3(4 1) 11/12 2	In:	Permit No. CON	HACCP Other
each violation checked requires an explanation on the nar			provision(s) violated.
		Non-co	mpliance with:
Violations Related to Foodborne Illness Interventions and Items)	d Risk Factors_(590,009 (E) 590,009 (F)
Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health.	require immediat	e Tobecco Allergen Awa	: · · —
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contemination from	Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	🗌 14. Аррго	oved Food or Color Additives	i e
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentil	ully Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	🗀 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	🗍 19. Hot a	nd Cold Holding	
8. Separation/Segregation/Protection	🗀 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE	
10. Proper Adequate Handwashing	∐ 21. Fb0d	and Food Preparation for H	SP
11. Good Hygienic Practices	CONSUMER [7] 22. Posti	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003)	Number of To Foodband Risk Official Otoday, the 590.000/fe by a Board	of Violated Provisions Reporter Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Bas Items checked indicate violated Food Code, This red of Health member or its e Board of Health, Failure	ions i): ed on an inspection iolations of 105 CMR port, when signed below agent constitutes an
24. Food and Food Protection (FC-3)(690.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Meterials (FC-7)(590.008) 29. Special Requirements (690.009) 30. Other	cited in thi the food e establishm have a rig and subm within 10 d	e Board of Hearth, Pallyre s report may result in sus stablishment permit and control operations. If aggrieunt to a hearing, Your requitted to the Board of Healt lays of receipt of this order RE-INSPECTION;	pension or revocation of reasation of food red by this order, you cat must be in writing in at the above address

A 11612

Print:

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Page of Pages

Date: 11- 2 - 17 Establishment Name: おれいのタイタから SCHかと

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No. Reference	C - Critical nem	PLEASE PRINT CLEARLY	Varified	P
		Good condition at time	of inspersion	
\parallel				
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scussion \	Discussion With Person in Charge:	in the state of th	Corrective Action Required:	, Yes
			☐ Voluntary Compliance ☐ Employee Restriction/ Exclusion	lestriction/
			☐ Re-Inspection Scheduled ☐ Emergency Suspension	Suspension
			☐ Embargo ☐ Emergency Closure	Closure
			Voluntary Disposal Other:	

Massachusetts Department of Public Health Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Bruce Annex School	Date:12/10/2018	
Address: 483 Lowell	Risk	V Food Service V Routine □ Retail □ Re-Inspection
Telephone:	Level: 0	Residential Kitchen Date: Date:
Owner:		Temporary Pre-operation
Person in Charge(PIC): Yemelda Rodrigues	Time: 10:06 am	Permit No: General Complaint Other:
Inspector: C Hudson	10.00 um	Permit No. Other
Each violation checked requires an explanation on the national Violations Related to Foodborne Illness Interventions are Violations marked may pose an imminent health hazard and require action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	nd Risk Factors. immediate correctiv 12. Prevention 13. Handwash	Non-compliance with: Anti-Choking 590.009(E) Tobacco 590.009(F) Allergen Awareness 590.009(G) of Contemination from Hands
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	14, Approved F	Food or Color Additive
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potentially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C. N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	REQUIREMENT 21. Food and F CONSUMER AD 22. Posting of C Number of Viol To Foodborne and Risk Facto Official Order fotoday, the items of 590.000/federal F by a Board of Head order of the Board cited in this report	ld Holding Public Health Control FOR HIGHLY SUSCEPTIBLE POPULATIONS Good Preparation for HSP
28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other SS S:590InspectForm6-14.doc	have a right to a hand submitted to	erations. If aggrieved by this order, you nearing. Your request must be in writing the Board of Health at the above address receipt of this order. NSPECTION:
Inspector No.	PIC J	Page 1 of 2

stablishment: Bruce A	nnex School	Date: 12/10/2018	Page 2 of
il Code	DESCRIPTION OF VIOLATION		
Discussion	School with small kitchen. Hand washing sin using quart for sanitizing and test strips to food thermometer to take temperatures. Freez acceptable range milk 34F. No signs of pest. posted; nurse supply list of students with al keep bkf and lunch items hot logs food temp b.	monitor solution. ers and refrigerato Permits and certif lergies. Using cam	rs in icates
Discussion	No violations found at this time.		
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Bruce Annex School	Inspection Date: 03/12/2019	Number of Priority and Priority	0
Address: 483 Lowell St	Time In/Out: 11:15 pm / 12:28 am	Foundation Violation(s):	U
Phone: 978-722-8160	Permit No.:	Number of Repeat P and PF	Λ
Email:	Risk Category: 2 HACCP: No	Vlolation(s):	U
Оwлег:	Type of Operation: Food Service		
Person-in-charge: Ysmelda Rodriguz	Type of Inspedien: Routine	Previous Inspection Date: 02/21	<i>[</i> 2019
Inspector: J.Barclay	Date of Re-inspection:		
FOODBORNE ILLNESS RISK IN = in complaince OUT = out compliance N/O	FACTORS AND PUBLIC HEALTH = not observed N/A = not applicable COS = correct	INTERVENTIONS_ ted on-site R = repeat violation	

Compliance Status	INOUT	N/A	N/O COS	R	Compliance Status	IN _O	UT N/A I	WO COS R
Supervision					Protection from Contam	inatio	on	
1 Person-In-Charge present,	In			П	15 Food separated and protected	In		
demonstrates knowledge, and				П	16 Food contact surface; cleaned	In		
performs duties					and sanitized			
2 Certified Food Protection Manager	ln	П			17 Proper disposition of returned,	In	1,240	
Employee Health.					previously served, reconditioned			
3 Management, food employee and	In	П		П	and unsafe food			
conditional employee; Knowledge,		1 1		11	Time/Temperature Control		Safety	ii.
responsibilities, and reporting					18 Proper cooking times & temperatures	in		
4 Proper use of restriction and exclusion	In			\Box	19 Proper reheating procedures for hot	ln		2
5 Procedures for responding to vomiting	In				holding			
and diarrheal events					20 Proper cooling time and temperature			n/o
Good Hygienic Practic	es				21 Proper hot holding temperature	ln		
6 Proper eating, tasting, drinking, or	In			П	22 Proper cold holding temperature	In		
tobacco use					23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	ln			П	24 Time as a Public Health Control		n/a	
mouth				Ш	Consumer Advisory			
Preventing Contamination by	Hand	sk		- 22	25 Consumer advisory provided for raw/		n/a	
8 Hands clean and properly washed	in			\square	under cooked food	$\perp \perp$		
9 No bare hand contact with RTE food	In			Ш	Requirements for Highly Suscept	ble F	opula	tions
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited	In		
supplied and accessible					foods not offered			
Approved Source					Food/Color Additives and Toxi	c Sul	ostan	ces
11 Food obtained from source	In			Ш	27 Food additives; approved and		n/a	1 1
12 Food received at proper temperature			n/o		properly used		_	
13 Food received in good condition, safe,	In			П	28 Toxic substances properly identified,	ln		
and unadulterated				11	stored and used			$\perp \perp \perp$
14 Required records available, shellstock		n/a		П	Conformance with Approved	Proc	edure	s
tags, parasite destruction					29 Compliance with variance/specialize	1 1	n/a	1 1
OFFICIAL ORDER FOR CORRECTION:	Based	on an	inspecti	on	process/HACCP plan			
today, the items marked "OUT" Indicated violations	to 105 (OMR 5	000,00	and a	applicable sections of 2013 FDA Food Code. This re			
below by a Board of Health member or its agent con	nstitutes	an or	der of th	e Ba	eard of Health. Fallure to correct violations cited in th	s repo	rt may r	esull in
suspension or revocation of the food establishment	permit a	and ce	essation (of fo	od estabilshment operations. If you are subject to a	otice	of susp	enslon,
or non-renewal pursuant to 105 CMR 590.000 you i	nay req	uest a	hearing	befo	ore the board of health in accordance with 105 CMR	590.01	5(B).	
Inspector:					Person In Charg			

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment:	Bruce Annex School	Date: 03/12/2019	Page 2 of 3
· · · · · · · · · · · · · · · · · · ·	GOOD RETAIL PRACTICES AND I	MASSACHUSETTS-ONLY SECTIONS	
INI = in co	molaince OUT = out compliance N/O = not observed N/A	= not applicable COS = corrected on-site R = repeat v	iolation

	Compliance Status	IN	OUT N/A	NO COS R		Compliance Status	IN	OUT N	A N/O	COSR
	Safe food and Wate	r			48	Warewashing facilities: installed,				
30	Pasteurized eggs used where		n/a			maintained, and used; test strips				
	required				49	Non-food contact surfaces clean				
31						Physical Facilities				
32	Variance obtained for specialized		n/a		50	Hot and cold water available;				
	processing methods				1	adequate pressure				
	Food temperature co	ntro			51	Plumbing installed; proper				
33	Proper cooling methods used;	In	- 1		l	backflow devices				
	adequate equipment for				52	Sewage and waste water properly				
	temperature control					disposed	Ш			
34	Plant food properly cooked for hot			n/o	53	Toilet features; properly,				
	holding					constructed supplied, and cleaned		\perp	1	
35	Approved thawing methods used			n/o	54	Garbage and refuse properly				
36	Thermometer provided and accurate				L	disposed; facilities maintained				
	Food Identification				55	Physical facilities installed,				
37	Food properly labeled: original					maintained, and clean		\perp		
	container				56	Adequate ventilation and lighting;				
	Prevention of Food Cont	amī	nation			designated areas used				
38	Insects, rodents, and animals not					Massachusetts Requireme	1			
	present .				.M1	Anti-choking procedures in food	ln			
39	Contamination prevented during	\sim				service establishment	Ш	\vdash		
	food preparation,storage and			1 1 11	M2	Food allergen awareness	In			
	display	2011			M3	Caterer			n/c	-
40	Personal cleanliness	3:			M4	Mobile Food Operation '	_		n/c	1
41	Wiping cloths: properly used and				M5	Temporary Food Establishment	_		n/c	
	stored				M6	Public Market; Farmers Market	_		n/c	
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-			ln/c	
	Proper Use of Utensi	ls				Breakfast Operation	-		+.	
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food	1		n/c	
44	Utensils, equipment and linens:				<u> </u>	Operation	_	\vdash	-	\vdash
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition	In		1	
45	Single-use/single-service articles:				L	Program	L		_	\vdash
	properly stored and used) Leased Commercial Kitchen	L	\vdash	n/c	
46	Gloves used properly				M11	Innovation Operation	L		n/c	
	Utensils, Equipment and Ve	end	ing			Local Requirements	_			
47	Food and non-food contact surfaces				L1	Local law or regulation	L		n/c	-
	cleanable, properly designed,				L2	Other		1 1	n/c	1
	constructed and used								d	
									Y	
							111111111111111111111111111111111111111	47.4		2.7

	DESCRIPTION OF VIOLATION
il Code	
Discussion	No violations were observed. Observed milk in milk case at 33F. Orange juice in reach in at 36F. Cooked carrots hot holding at 137F.
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			The of the continu
Name BRUCE SCHOOL	Date 1/-2-17	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
Address 135 BUTLER STREET	Risk	Retall Residential Kitchen	Re-inspection Previous Inspection
Gelephone 978 975 5435	Level	Mobile	Date: ☐ Pre-operation
Owner / S	HACCP Y/N	Caterer	Suspect Illness
Person-In-Charge (PIC) MOSA (RODM/6UEZ	Time	Bed & Breakfast	General Complaint
Inspector Pulato Milliff	In: 8.35	Permit No. (707/17	Other
ach violation checked requires an explanation on the nar		and a citation of specific	provision(s) violated.
Violations Related to Foodborne Iliness Interventions and		Non-co	impilance with .
Items) Violations marked may pose an imminent health hazard and i		Tobacco	580,009 (F)
corrective action as determined by the Board of Health.			
FOOD PROTECTION MANAGEMENT	_	ention of Contamination from	, Hands
1. PIC Assigned/Knowledgeable/Dutles	_	dwash Facilities	
		N FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 		oved Food or Color Additives	\$
FOOD FROM APPROVED SOURCE		c Chemicals	and the control of the suitable
4. Food and Water from Approved Source		ERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition		king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reh	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo		
PROTECTION FROM CONTAMINATION	_	and Cold Holding	
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ENTS FOR HIGHLY-SUSCEPTI d and Food Preparation for F	
10. Proper Adequate Handwashing	CONSTINES	RADVISORY	
11. Good Hygienic Practices		ting of Consumer Advisories	
Violations Related to Good Retail Practices_(Blue	Number	of Violated Provisions F	Related
Items) Critical (C) violations marked must be corrected	To Food	borne ilinesses interven	ntions
immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected	and Risi	k Factors (Red Items 1-2 Order for Correction: Ba	2):
mmediately or within 90 days as determined by the Board	today, the	e items checked indicate v	violations of 105 CMR
of Health.	590.000/	federal Food Code. This r	eport, when signed belo
23. Management and Personnel (FC-2)(590.003)	by a Boa	ird of Health member or its the Board of Health. Failu	re to correct violations
24. Food and Food Protection (FC-3)(590.004)	cited in t	his report may result in su	spension or revocation of
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(690.006)	the food	establishment permit and	cessation of food
26. Water, Plumbing and Waste (FC-6)(690.005) 27. Physical Facility (FC-6)(590.007)	have a ri	ment operations. If aggrie ight to a hearing. Your req	uest must be in writing
28, Poisonous or Toxic Materials (FC-7)(590.008)	and subr	mitted to the Board of Hea	oith at the above address
29. Special Requirements (590.009)		days of receipt of this ord RE-INSPECTION:	ter.
30. Other	₃ DATE OF	- VP-HABLEO HOIA	
Variation of Variation Variation	int: Acales	A 11/1/18-12	Page / of Pages
PICs Signature: 1000 11001 1005 Pr	int: 1905A	KUDRIGHEZ	Lake of Ludes

-5-11 Date: B RUCE Establishment Name:

Date Verified													Ė	NO Tes	☐ Employee Restriction/ Exclusion	rgency Suspension	🐣 🖂 Emergency Closure	91:	
CORRECTION	20	- RUSTU FIXTURES	LEGARY FAIRED											Corrective Action Required:	☐ Voluntary Compliance ☐ Emp	☐ Re-Inspection Scheduled ☐ Emergency Suspension	☐ Embargo ☐ Eme	☐ Voluntary Disposal ☐ Other:	
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	PLEASE PRINT CLEARLY	THREE COMPARTMENT SINK	1								4			arge: We greated followed By	1 7	··· \2.2 ***		8	
C - Critical Item R - Red Item	ÖV											•		Discussion With Person in Charge:		`			-
ttem Code														Discussion Wit	147777181	The state of the s			

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

		1000	THE TENTH OF THE T
1	1	590.003(A)	Assignment of Responsibility*
		590.003(B)	Demonstration of Knowledge*
		2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590,003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

4	100511	ROM APPROVED SOURCE Food and Water from Regulated Sources
-	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container®
	3-201.13	Fluid Milk and Milk Products*
	3-202,13	Shell Eggs*
		Eggs and Milk Products, Pasteurized*
	3-202.14	Ice Made From Potable Drinking Water*
	3-202.16	Drinking Water from an Approved System's
	5-101.11	Drinking water from an Approved System
	590,006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed
		Sources*
		Game and Wild Mushrooms Approved by Flegulatory Authority
	2 202 10	Shellstock Identification Present*
	3-202.18	
	590,004(C)	Wild Mushrooms*
-	3-201.17	Game Animals*
, 5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
	Va.	Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
17		Conformance with Approved Procedures /HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced Oxygen Packaging, Criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

L 7 100	PROTECTION	ON FROM CONTAMINATION
8		Cross-Contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
1		Cooked and RTE Foods*
- 1		Contamination from Raw Ingredients
[3-302.11(A)(2)	Raw Animal Foods Separated from Each
1		Other*
ı		Contamination from the Environment
	3-302.11(A)	Food Protection*
1	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
- 1		Contaminated Food
15	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
-	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water
		Sanitization Temperatures*
	4-501,114	Chemical Sanitization - temp., pH.
	1	Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and
	4.501.11(11)	Utonsils Clean*
	4-602.11	Cleaning Frequency of Equipment Food -
	4.002.11	Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
	4 ((())	Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
	4-603.11	Chemical*
T10		Proper, Adequate Handwashing
10	2-301.11	Clean Condition - Hands and Arms*
	2-301.11	Cleaning Procedure*
		When to Wash's
-	2-501.14	Good Hygienic Practices
11		Eating, Drinking or Using Tobacco*
	2-401.11	Discharges From the Eyes, Nose and
	2-401.12	
		Mouth* Preventing Contamination When Tasting*
	3-301.12	Preventing Contamination when fasting
12		Prevention of Contamination from Hands
-	590.004(E)	Preventing Contamination from Employees*
13	<u> </u>	Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
		Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborne liness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

145		Food or Color Additives
3-202	2,12	Additives*
3-202	2.14	Protection from Unapproved Additives*
197		Polsonous or Toxic Substances
7-101	.11	Identifying Information - Original Containers*
7-102	2.14	Common Name - Working Containers*
7-201	.11	Separation Storage*
7-202	.11	Restriction - Presence and Use*
7-202	2.12	Conditions of Use*
7-203	.11	Toxic Containers — Prohibitions*
7-204	:11	Sanitizers, Criteria - Chemicals*
7-204	.12	Chemicals for Washing Produce, Criteria*
7-204	.14	Drying Agents. Criteria*
7-205	11	. Incidental Food Contact, Lubricants*
7-206	.11	Restricted Use Pesticides, Criteria*
7-206	.12	Rodent Bait Stations*
7-206	.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

	THADILIMELEN	ATURE CONTROLS	
16		Proper Cooking Temperatures for	
		PHFs	
	3-401.11A(1)(2)	Eggs - 155°F 15 sec.	
		Eggs - Immediate Service 145°P 15 sec.	
	3-401.11(A)(2)	Comminuted Fish, Meats & Game	
		Animals - 155°F 15 sec.*	
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*	
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*	
	3-401.11(A)(3)	Poultry, Wild Game. Stuffed PHFs,	
		Stuffing Containing Fish, Ment.	
		Poultry or Ratites - 165°F 15 sec."	
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks	
		145°F *	
	3-401.12	Raw Animal Foods Cooked in a	
		Microwave 165°F*	
	3-401,11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*	
17		Reheating for Hot Holding	
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*	
	3-403.11(B)	Microwave - 165°F 2 Minute Standing	
Į.		Time*	
	3-403.11(C)	Commercially Processed RTE Food -	
		140°F*	
	3-403.11(E)	Remaining Unsliced Portions of Beef	
		Roasts*	
18,		Proper Cooling of PHFs	
	3-501.14(A)	Cooling Cooked PHFs from 140°F to	
	,	70°F Within 2 Hours and From 70°F to	
		41°F/45°F Within 4 Hours.*	
	3-501.14(B)	Cooling PHFs Made From Ambient	
		Temperature Ingredients to 41°F/45°F	
		Within 4 Hours.*	

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

3-501.1	4(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
- 3-501.1	5	Cooling Methods for PHFs
		PHF Hot and Cold Holding
3-501.1 590.004		Cold PHFs Maintained at or below 41°F/45°F *
3-501.1	6(A)	Hot PHFs Maintained at or above 140°F *
3-501.1	6(A)	Roasts Held at or above 130°F*
-20	-atomic terms	Time as a Public Health Control
3-501.1	9	Time as a Public Health Control*
590.004	(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

24	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-80J.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590,009(A)-(D) in catering, mobile food, temporary and
	residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness
	interventions and risk factors. Other 590,009 violations relating to good retail
	practices should be debited under #29 – Special Requirements.

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

ltem	Good Retail Practices	FC	590.000
23,	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

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Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT		=	
Name Bruce School	Date 0 8 15	Type of Operation(s) [4] Food Service	Type of Inspection Routine
Address 135 Butter Street	Risk	Retail	Re-inspection "
Telephone 0.78 - 975 - 5435	Level	Residential Kitchen Mobile	Previous Inspection Date:
10 100	HACCP Y/N	☐ Temporary	☐ Pre-operation
Owner L.P.S.		Caterer Bed & Breakfast	Suspect Illness General Complaint
Person-in-Charge (PIC) Kosa Kodriquez	Time 300	_	HACCP
Inspector KOSA FINA/ 12au GILBERT	Out:	Permit No.	Other
Each violation checked requires an explanation on the	narrative page(s) a		
Violations Related to Foodborne Illness Interventions	and Risk Factors (Red	ompliance with:
Items)		Tobacco	590,009 (E) 🔲 590,009 (F) 🗍
Violations marked may pose an imminent health hazard a corrective action as determined by the Board of Health.	nd require immediat	e Allergen Awa	areness 590.009 (G) 🔲
corrective action as determined by the board of ricaids.			
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination fron	n Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	<i>P</i>
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	15. Toxic	Chemicals	, A
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	🗀 16, Cook	ing Temperatures	
	, 17. Rehe	ating	
- 2	18. Cooli	ng	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	*1	and Cold Holding	
¥		as a Public Health Control	
8. Separation/Segregation/Protection		NTS FOR HIGHLY-SUSCEPT	IBLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		I and Food Preparation for I	• •
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices		ing of Consumer Advisories	i
William - Deleted to Oard Batell Breations (Blue			
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected		of Violated Provisions f oorne Illnesses Interver	(/)
immediately or within 10 days as determined by the Board		Factors (Red Items 1-2	
of Health. Non-critical (N) violations must be corrected	Official C	order for Correction: Ba	sed on an inspection
immediately or within 90 days as determined by the Board of Health.	today, the	items checked indicate	
CN	by a Boar	d of Health member or it	eport, when signed below s agent constitutes an
23. Management and Personnel (FC-2)(590.003)	order of the	ne Board of Health. Failu	re to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslis (FC-4)(590.005)			spension or revocation of
26. Water, Plumbing and Waste (FC-5)(590.006)		establishment permit and ment operations. If aggrie	
27. Physical Facility (FC-6)(590.007)		that to a hearing. Your req	
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subm	itted to the Board of Hea	elth at the above address
29. Special Requirements (590.009)		days of receipt of this ore RE-INSPECTION:	der.
30. Other	DATE OF	IVE-11404 EQ 1 IOI4.	
() ',)		$\overline{}$	
Inspector's Signature:	Print: LOSA	tina	1.2.

Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion □ Emergency Closure Date Verified ō Corrective Action Required: No Other: ☐ Voluntary Compliance DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo Date: 638/18 PLEASE PRINT CLEARLY DONCE ひてかれいからのし assal ·Establishment Name: Axvoce School 10000 O 22/10/05/10/05 Discussion With Person in Charge: C - Critical Item R - Red Item - whooliseed Code Reference

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Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 PAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Name Poruce School	Date 5 8 Type of Operation(s) Type of Inspection 1 5 8 9 Food Service 2 Routine
Address 176 R + 126 Chair	Risk Retail Re-inspection
Talephone 970 - 975 - 5435	Mobile Date:
7/8-1/3 2/39	HACCP Y/N Temporary Pre-operation Suspect Illness
	Time Bed & Breakfast General Complaint
Person-in-Charge (PIC) Rosa Rodriguez	In: /2:/5 Parmit No.
Inspector Valerie Nelson	Out:
ach violation checked requires an explanation on the na	rrative page(s) and a citation of specific provision(s) violate Non-compliance with:
Violations Related to Foodborne Iliness Interventions ar items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	Tobacco 590,009 (F)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
☐ 1. PIC Assigned/Knowledgeable/Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
4. Food and Water from Approved Source	16. Cooking Temperatures
5. Receiving/Condition	☐ 17. Reheating
☐ 6. Tags/Records/Accuracy of Ingredient Statements	18 Cooling
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	219/Hot and Cold Holding
	20, Time as a Public Health Control
8. Separation/Segregation/Protection	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HS
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisories
Violations Related to Good Retail Practices_ (Blue terns) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(690.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writin and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:

31.6 Date: Establishment Name: Brasse

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いってん Yes +912, 34cm + 욷 6-4-13-4-U ついまって で、すっと Corrective Action Required: took > ment Wee OS はとし -(xxx)y y vo to Late なっているか 3 (1) YE (50) DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ンググ some of (Ant 1) 2 2 SA 62 Sugak とうなりか 0 88 PLEASE PRINT CLEARLY Salar of Len ROT として 1110 ケインク Land hans 2 5 ノバンズ ij よって Dokninez ノマベワク いれなれ +65 CA Sunce \$ いいプロックス MINUS 120 ACCOUNT OF ならいる トくべ read 2052 600 27.0 545 D3 62 P 3 アプ Discussion With Person in Charge: و) C - Critical Item R - Red Item NOTE 25-4-1903-12 11/00 201.100 511-104-07 2 4 14-2-591 シークーしな + WOW 1 Code Reference N 27-1 0 લ a

☐ Re-inspection Scheduled ☐ Emergency Suspension Emergency Closure Other: □ Voluntary Disposal ☐ Embargo

☐ Employee Restriction/ Exclusion

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Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
-	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge - duties

EMPLOYEE HEALTH

		EMPLC	II EE IJEAGIII
-	2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
•		590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
		590.003(G)	Reporting by Person in Charge*
1	3	590,003(D)	Exclusions and Restrictions*
-		590 003(E)	Removal of Exclusions and Restrictions

	FOOD FF	ROM APPROVED SOURCE				
4		Food and Water from Regulated Sources				
-	590.004(A-B)	Compliance with Food Law*				
- 1	3-201.12	Food in a Hermetically Sealed Container*				
	3-201.13	Fluid Milk and Milk Products*				
	3-202.13	Shell Eggs*				
	3-202,14	Eggs and Milk Products, Pasteurized*				
	3-202.16	lee Made From Potable Drinking Water*				
	5-1(01.13	Drinking Water from an Approved System ⁴				
	590,006(A)	Bottled Drinking Water*				
	590.006(B)	Water Meets Standards in 310 CMR 22.0*				
		Shellfish and Fish From an Approved Source				
	3-201.14	Fish and Recreationally Cought Molluscan Shellfish*				
	3-201.15	Molluscan Shellrish from NSSP Listed Sources*				
		Game and Wild Mushrooms Approved by Regulatory Authority				
	3-202.18	Shellstock Identification Present*				
	590,004(C)	Wild Mushrooms?				
	3-201.17	Game Animals*				
5	1	Receiving/Condition				
	3-202.11	PHFs Received at Proper Temperatures*				
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6		Tags/Records: Shellstock				
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	3-203.12	Shellstock Identification Maintained*				
		Tags/Records: Fish Products				
	3-402.11	Parasite Destruction*				
-7	3-402.12	Records. Creation and Retention*				
	590.004(J)	Labeling of Ingredients*				
	2.70.00 1107	Conformance with Approved Procedures				
1_		/HACCP Plans				
93	3-502.11	Specialized Processing Methods*				
	3-502.12	Reduced Oxygen Packaging, Criteria*				
	8-103.12	Conformance with Approved Procedures*				

PROTECTION FROM CONTAMINATION

.8.	rnorwork	Cross-Contamination
1.0.	3-302.11(A)(1)	Raw Animal Foods Separated from
	J-1-02.3 1(11)(1)	Cooked and RTE Foods*
ŀ		Contamination from Raw Ingredients
H	3-302.11(A)(2)	Raw Animal Foods Separated from Each
1	27202.3 (()*1(2)	Other*
ŀ		Contamination from the Environment
t	3-302,11(A)	Food Protection*
1	3-302.15	Washing Pruits and Vegerables
ŀ	3-304.11	Food Contact with Equipment and Utensils*
t	JE JOH. 13	Contamination from the Consumer
1	3-306.14(A)(B)	Returned Food and Reservice of Food*
ŀ	2	Disposition of Adulterated or
- 1		Contaminated Food
1	3-701.11	Discarding or Reconditioning Unsafe Foods
9		Food Contact Surfaces
-	4-501,111	Manual Warewashing - Hot Water
ļ	7 6 11 11 11	Santization Temperatures*
ì	4-501.112	Mechanical Warewashing - Hot Water
	The american	Smitization Temperatures*
ĺ	4-503.114	Chemical Sanitization - temp., pH.
		Concentration and Hardness's
į	4-601.11(A)	Equipment Food Contact Surfaces and
	4 1.02.111.13	Utonsils Clean*
	4-%()2.11	Cleaning Frequency of Equipment Food -
	7 (02.11	Contact Surfaces and Utensils*
	4-7/02.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
	0	Chemical*
10		Proper, Adequate Handwashing
1 10	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-50)1.14	When to Wash ^a
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		Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	J0102	Prevention of Contamination from Hands
LL	590.004(E)	Preventing Contamination from Employees
13	370.00 HZ	Handwesh Facilities
	†	Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility. Operation and Maintenance
	3-203,11	Supplied with Soap and Hand Drying
		Devices
	6 2611 11	Handwashing Cleanser, Availability
	6-301.11	Hand Drying Provision
	6-301.12	Date Draitis Froarsion

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborns Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

145		Food or Color Additives
	3-202.12	Additives*
	3-202.14	Protection from Unapproved Additives*
1		Poisonous or Toxic Substances
	7-101.11	Identifying Information Original Containers*
- 1	7-102.11	Common Name - Working Containers*
- 1	7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
	7-202.12	Conditions of Use*
- 1	7-203.11	Toxic Containers - Probibitions*
- 1	7-204.11	Sanitizers, Criteria - Chemicals*
- 1	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents. Criteria*
	7-205,11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides. Criteria*
1	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

	INNEXTENIER	ATURE CONTROLS				
16		Proper Cooking Temperatures for				
	7 105 14 1 (1)(0)	PHFs :				
	3-401.11A(1)(2)	Eggs - 155°F 15 sec.				
		Eggs - Immediate Service 145°F 15 sec.				
	3-401.11(A)(2)	Comminuted Fish, Meats & Game				
		Animals - 155°F 15 sec.*				
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°P 121 min*				
	3-401.11(A)(2)	Ratites, Injected Meass - 155°F 15 sec.*				
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs,				
		Stuffing Containing Fish, Meat.				
		Poultry or Ratites - 165°F 15 sec.*				
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks				
		145°F*				
	3-401.12	Raw Animal Foods Cooked in o				
		Microwave 165°F * All Other PHFs – 145°F 15 sec.*				
	3-401.11(A)(1)(b)					
17		Reheating for Hot Holding				
	3-403.11(A)&(D)	PHFs 165°F 15 sec.*				
	3-403.11(B)	Microwave - 165°F 2 Minute Standing				
		Time*				
	3-403.11(C)	Commercially Processed RTE Food -				
		140°F*				
	3-403.11(E)	Remaining Unsliced Portions of Beef				
		Roasts*				
18,		Proper Cooling of PHFs				
	3-501.14(A)	Cooling Cooked PHFs from 140°F to				
		70°F Within 2 Hours and From 70°F to				
		41°F/45°F Within 4 Hours.*				
	3-501.14(B)	Cooling PHFs Made From Ambient				
	1	Temperature Ingredients to 41°F/45°F				
		Within 4 Hours.*				

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
	3-501.15	Cooling Methods for PHFs
		PHF Hot and Cold Holding:
AV-	3-501.16(B) 590.004(F)	Cold PHPs Maintained at or below 41°F/45°F*
	3-501,16(A)	Hot PHF's Maintained at or above 140°F *
	3-501.16(A)	Roasts Held at or above 130°F *
20		Time as a Public Health Control
DA MILLE	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

2	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
Luizalan	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

-22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate Pathogens*
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in
	catering, mobile food, temporary and
	residential kitchen operations should be
	debited under the appropriate sections
	above if related to foodborne illness
	interventions and risk factors. Other
	590,009 violations relating to good retail
	practices should be debited under #29 -
	Special Requirements.

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

^{4:59} Hormbeckii-2.dec

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

Email: BOH@Lawrence.gov Inspection Date: 03/14/2019 Number of Priority and Priority Name: Bruce School Time In/Out: 09:45 am / 10:05 am Foundation Violation(s): Address: 135 Butler St Permit No.: Number of Repeat P and PF Phone: 978-975-5435 Risk Category: 2 HACCP: No Violation(s): Email: Owner: Type of Operation: Food Service Person-in-charge: Rosa Rodriguez Type of Inspection: Routine Previous Inspection Date: Date of Re-Inspection: Inspector: c.hudson FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN OL	JT, N/A, N/	O COS R	Compliance Status	IN	OUT N/A	N/O COS R	
Supervision			Protection from Contamination					
1 Person-In-Charge present,	In	130		15 Food separated and protected	ln			
demonstrates knowledge, and				16 Food contact surface; cleaned	ln		i	
performs duties				and sanitized				
2 Certified Food Protection Manager	In		A I	17 Proper disposition of returned,	ln	1	.000	
Employee Health	1,61319		614.92	previously served, reconditioned		1	100	
3 Management, food employee and	ln	18		and unsafe food		7		
conditional employee; Knowledge,				Time/Temperature Control	for	Safet	y :- "" · - "\$"."	
responsibilities, and reporting				18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	In	1		19 Proper reheating procedures for hot			nio	
5 Procedures for responding to vomiting	ln			holding				
and diarrheal events		3.5		20 Proper cooling time and temperature			n/a	
Good Hygienic Practic	ces			21 Proper hot holding temperature	ln			
6 Proper eating, tasting, drinking, or	In	1.5		22 Proper cold holding temperature	ln			
tobacco use		1.3		23 Proper date marking and disposition	In			
7 No discharges from eyes, nose and	In	100		24 Time as a Public Health Control		n/	a	
mouth		17.31		Consumer Advisory	200		MAN	
Preventing Contamination by	Har	ids		25 Consumer advisory provided for raw/		n	a	
8 Hands clean and properly washed	ln	100		under cooked food			. *	
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble	Popul	ations	
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	ln		**:	
supplied and accessible				foods not offered				
Approved Source	1,49	49.50	100	Food/Golor Additives and Toxic	S	ıbstar	ces	
11 Food obtained from source	In	350	\	27 Food additives; approved and	In		1,12,	
12 Food received at proper temperature		ın	10	properly used			5.0	
13 Food received in good condition, safe,	In	100		28 Toxic substances properly identified,	lin		100	
and unadulterated		28.6		stored and used				
14 Required records available, shellstock		n/a		Conformance with Approved	Pro	cedur	es 🔅	
tags, parasite destruction			1 - 1	29 Compliance with variance/specialized	4	n/	a -	
OFFICIAL ORDER FOR CORRECTION:	Based	on an in	spection	process/HACCP plan			1	
today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed								
below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in								
suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,								
or non-renewal pursuant to 105 CMR \$90,000 your	nay red	quest a h	earing befo	re the coard of health in accordance with 105 CMR 5	90.0	15(B).		
Inspection	•	2		Person Th Charge:				
of the to	_	<u> </u>	_	11.5000				
						Pa	age 1 of 3	

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Bruce School	Date: 03/14/2019	Page 2 of 3		
GOOD RETAIL PRACTICES AND MASSACHUSETT	S-ONLY SECTIONS	· · · · · · · · · · · · · · · · · · ·		
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS =	= corrected on-site R = repeat v	iolation		

Compliance Status		IN OUT N/A N/O COS R			R	Compliance Status			IN OUT N/A N/O COS R				
72F +	Safe food and Wate		:	53	-30 A-1	34	48	Warewashing facilities: installed,	3		7	T	
	Sate food and vvale	101	- 1		7.4	rill.	,-	maintained, and used; test strips	1	19		1	
	Pasteurized eggs used where	In				-	49	Non-food contact surfaces clean	1.33	271	-37		
	required	- :		1		Hŀ.		Physical Facilities	12.3.	37.474	***		
	Water and ice from approved source	-	-	2/0	-	HF		Hot and cold water available;	TI	Ť	1:1		
	Variance obtained for specialized			n/a		Ш	Ju	adequate pressure	15	3.			
	processing methods				ــلِـنِـا	니⊢	F4		151		100	-	
	Food temperature co	ntro)I	0.50			51	Plumbing installed; proper			47	- }	
33	Proper cooling methods used;	1			n/o	-		backflow devices	13		3.7	-1	
	adequate equipment for					Ш	52	Sewage and waste water properly				- 1	
	temperature control		_			Цŀ		disposed	15	- 3	1.2	-	
34	Plant food properly cooked for hot			1	n/o	14	53	Toilet features; properly,	1 4				
	holding				1 2 2	Ш		constructed supplied, and cleaned	1.1		100	-	
	Approved thawing methods used	3	1		n/o		54	Garbage and refuse properly					
	Thermometer provided and accurate			1		Π		disposed; facilities maintained	1,12	(4)			
इन्स् इन्स्	Food (dentification)	3411	1.16		William Control		55	Physical facilities installed,	18	13			
27	Food properly labeled: original	1. 1	T	Ti	1.4	TH		maintained, and clean			139		
31	container		1	1		111	56	Adequate ventilation and lighting;	**:		1.30		
	Prevention of Food Con	tam	ina	tion	1			designated areas used	:	31	3		
		136	il	15	1991	1	-;-	Massachusetts Requiren	ients		171 7		
35	Insects, rodents, and animals not	100					M1		In				
	present	- 33		70.7		+11		service establishment	10000				
39	Contamination prevented during				1 1	11	M2		In				
	food preparation, storage and			1.	1 1		M3		-		In/o		
	display	+	4	1	1.23	+	M4		_		n/o		
	Personal cleanliness	-2:	1	12		+		Temporary Food Establishment	+	++	n/o		
41	Wiping cloths: properly used and				Wy	11	-		+	\vdash	n/o	_	
	stored	15	_	1	19.19	4	Me		-	+		_	
42	Washing fruits and vegetables	100		3		Ш	M7				n/o		
	Proper Use of Uten	sils			::::::::::::::::::::::::::::::::::::::			Breakfast Operation	-	\vdash	-		
43	In-use utensils properly stored	. "		10			M	Residential Kitchen: Cottage Food	1	1 1	n/o	1	
44		13			111			Operation		1-1-		_	
	properly stored, dried, and handled	1.		Y.	7. 73.	- 1 1	M	School Kitchen; USDA Nutrition			n/o	1	
45	Single-use/single-service articles:	1.3	1					Program				L	
70	properly stored and used		2	ì	1.5		M	10 Leased Commercial Kitchen			n/o		
46	Gloves used properly	+		+	12	-	M	11 Innovation Operation			n/o		
40	Utensils, Equipment and	Ven	din	a :	,-,-;;;;;			Local Requirement	3		ξ; , · 3:		
4=	Food and non-food contact surface	T		9	Tist	\neg	1		T	T	n/c		
47		٠ [ر		,,					1		n/c	1	
	cleanable, properly designed,				1.1		٦					1	
	constructed and used	1				11	11		1	1 1	- 1	1	
1		1		- 1		- 1 1	11		- 1	1 1		1	

tablishment: Bruce S		Date: 03/14/2019	Page 3 of
l Code	DESCRIPTION OF VIOLATIO	N.	Math V.
	with 250 Mined vice disk 1540 M-11.		
Discussion	Milk 35F. Mixed rice dish 154F. Walk : broken; being worked on at time of inspe	in reirigerator is ection. Milk discarded.	

Discussion	No violations found at time of inspection	on.	
	•		
<u> </u>			
		n"	
	æ		
	**		

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Robert Frost School	Date:02/11/2019	Type of Operation Type of Operation	Type of Inspection Routine
Address: 33 Hamlet St	Risk	Retail	Re-Inspection
Telephone: 978-975-5941	Level: 2		Date: Date:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Natalia	Time: 10:07 am	Permit No:	General Complaint Other:
Inspector: J.Barclay		Permit No.	Other
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require i action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	A Risk Factors. Immediate corrective 12. Prevention 13. Handwash PROTECTION F 14. Approved F 15. Toxic Chem TIME/TEMPERA 16 Cooling Tem 17. Reheating 18. Cooling 19. Hot and Co 20. Time As a I	Non-compliar Anti-Chokin Anti-Chokin Tobacco Allergen Anti-Chokin Tobacco Allergen Anti-Chokin Tobacco Allergen Anti-Chokin Allergen Anti-Chokin Facilities ROM CHEMICALS Facilities FOR CHEMICALS FOR	nce with: ng 590.009(E) 590.009(F) wareness 590.009(G) stially Hazardous Foods)
10. Proper Adequate Handwashing 11. Good Hygienic Practices		ood Preparation for HSP	
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viol To Foodborne and Risk Facto Official Order foodborne foodborne and Risk Facto Official Order foodborne foodborn	Consumer Advisories ated Provisions Related Illness Interventions rs (Items 1-22): or Correction Based on an checked indicate violations of ood Code. This report, where alth member or its agent core of Health. Failure to correct the may result in suspension of ment permit and cessation of cerations. If aggrieved by this mearing. Your request must be the Board of Health at the a receipt of this order.	of 105 CMR on signed below on sititutes an out violations or revocation of of food s order, you one in writing
Inspector	ic // B	Talia)	Page 1 of 2

DESCRIPTION OF VIOLATION Fail Code No violations were observed. Observed chicken in walk in at Discussion 41F. Chicken in hot holding line at 145F. Milk in reach in refrigerator at 38F. Test strips and food thermometer was available. Observed quant. sanitizer at 200ppm. Handsink were in compliance. Frozen foods were frozen. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Observed allergen statement at point of service. Certifications were in compliance.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Frost School	Inspection Date: 03/19/2019	Number of Priority and Priority
Address: 33 Hamlet St.	Time In/Out: 11:18 am / 11:43 am	Foundation Violation(s):
Phone: 978-943-5142	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Natalia Dominguez	Type of Inspection: Routine	Previous Inspection Date: 02/25/2019
lospector: c budson	Date of Re-Inspection: 03/29/2019 or	
FOODBORNE ILLNESS RISK F	ACTORS AND PUBLIC HEALTH of observed N/A = not applicable COS = correct	INTERVENTIONS ted on-site R = repeat violation

Compliance Status IN OUT N/A N/O COS R		Compliance Status	1	_1	N/A N/O	COSR	
Supervision	_		Protection from Contam	na	tion		
1 Person-In-Charge present,	7	\top	15 Food separated and protected	ln			
demonstrates knowledge, and			16 Food contact surface; cleaned	ln			
performs duties			and sanitized				
	In		17 Proper disposition of returned,	In			
Employee Health			previously served, reconditioned		1		
i f I i ulava and	In		and unsafe food				1
3 Management, food employee and conditional employee; Knowledge,			Time/Temperature Control	for	Saf	ety	
responsibilities, and reporting			18 Proper cooking times & temperatures			n/c	X L
4 Proper use of restriction and exclusion	In		19 Proper reheating procedures for hot	ln			
5 Procedures for responding to vomiting	In		holding				
and diarrheal events	"	1 1 1 1	20 Proper cooling time and temperature			n/o	2
Good Hygienic Practic	200		21 Proper hot holding temperature		out		cos
	In	TTIT	22 Proper cold holding temperature	ln			
			23 Proper date marking and disposition	ln			
tobacco use	In		24 Time as a Public Health Control			n/a	
, 110 (110-11-11)			Consumer Advisory				
mouth Contomination by	Ha	nde	25 Consumer advisory provided for raw/				1 1
Preventing Contamination by	110	n/o	under cooked food	1			
Hands clean and properly washed No bare hand contact with RTE food	In		Requirements for Highly Suscept	ble	Po	oulatio	ons
	ln		26 Pasteurized foods used; prohibited	T		n/a	
10 Adequate handwashing sinks properly	""		foods not offered				
supplied and accessible			Food/Color Additives and Toxi	¢ S	ubs	tance	S
Approved Source	In	$\neg \neg \neg \neg \neg$	27 Food additives; approved and	lr			
11 Food obtained from source	1111	n/o	properly used				
12 Food received at proper temperature	10		28 Toxic substances properly identified	li	1		
13 Food received in good condition, safe,	In	1 1 1	stored and used				
and unadulterated	-	7/2	Conformance with Approved	Pro	oceo	ures	
14 Required records available, shellstock		n/a	29 Compliance with variance/specialize	d		n/a	Ti
tags, parasite destruction	Pag	ed on an increation			-		
OFFICIAL ORDER FOR CORRECTION:	Das	EC ON AN INSPECTION	d applicable sections of 2013 FDA Food Code. This re	port	, whe	n signe	1
today, the items marked "OUT" indicated violations		too on order of the	Board of Health, Failure to correct violations cited in the	is re	port r	nay res	ult in
below by a Board of Health member or its agent co	institu	ies all order or the i	food establishment operations. If you are subject to a	notl	ce of	suspen	sion,
suspension or revocation of the food establishmen	t perm	nt and cessation of	fore the board of health in accordance with 105 CMR	590	.015(B).	
\ _ A I _ L	rnay r	equest a nearing be	efore the board of health in accordance with 105 CMR Person In Charge:		$\overline{}$		
Inspector	_		Letzou ,	d	>	1	
011	_		1 0 4 0 0	7		Page	1 of 3

Food Establishment Inspection Report

MoJiN Solutions, L

Establishment: Frost School

Date: 03/19/2019

Page 2 of

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

IN OUT N/A N/O CO! IN OUT N/A N/O COS R Compliance Status Compliance Status Warewashing facilities: installed, Safe food and Water maintained, and used; test strips 30 Pasteurized eggs used where In Non-food contact surfaces clean 49 required Physical Facilities 31 Water and ice from approved source Hot and cold water available; 32 Variance obtained for specialized ln/a adequate pressure processing methods Plumbing installed; proper Food temperature control backflow devices 33 Proper cooling methods used; n/o Sewage and waste water properly adequate equipment for disposed temperature control Toilet features; properly, 34 Plant food properly cooked for hot out constructed supplied, and cleaned holding Garbage and refuse properly out 35 Approved thawing methods used disposed; facilities maintained out 36 Thermometer provided and accurate out Physical facilities installed, Food Identification maintained, and clean 37 Food properly labeled: original Adequate ventilation and lighting; container designated areas used Prevention of Food Contamination Massachusetts Requirements 38 Insects, rodents, and animals not ln M1 Anti-choking procedures in food present service establishment 39 Contamination prevented during In M2 Food allergen awareness food preparation, storage and n/o M3 Caterer display n/o M4 Mobile Food Operation 40 Personal cleanliness n/o M5 Temporary Food Establishment 41 Wiping cloths: properly used and n/o M6 Public Market; Farmers Market stored M7 Residential Kitchen; Bed-andn/o 42 Washing fruits and vegetables **Breakfast Operation** Proper Use of Utensils M8 Residential Kitchen: Cottage Food n/o 43 In-use utensils properly stored Operation 44 Utensils, equipment and linens: M9 School Kitchen; USDA Nutrition n/ol properly stored, dried, and handled Program 45 Single-use/single-service articles: M10 Leased Commercial Kitchen n/o properly stored and used n/o M11 Innovation Operation 46 Gloves used properly Local Requirements Utensils, Equipment and Vending n/o Local law or regulation 47 Food and non-food contact surfaces n/o L2 Other cleanable, properly designed, constructed and used

Establishment: Frost Sc	hool Date: U3/19/2019 Page 3 01 3
Fail Code	DESCRIPTION OF VIOLATION
3-501.16(A)(1)-P	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: Holding TCS Food, Hot
4-204.112	OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warmer. Place warmer thermometer in all warmers and monitor for correct holding temperatures. REGULATION: Temperature Measuring Devices-Functionality
6-501.11	OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles as needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
6-501.11	OBSERVATION: Observed several patches on kitchen floor; paint appears to be missing. Repair floor. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
3-501.13	OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. REGULATION: Frozen, Thawing
Discussion	Milk on line 38F, beef deforsting under refrigeration on bottom tray.
3-401.13-Pf	OBSERVATION: Corn 88F. All Hot holding foods must be maintained at 135F or above at all times. REGULATION: CookingPlant Food for Hot Holding
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
1000	

Lawrence Board of Health 200 Common Street, Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Frost School@	Inspection Date: 04/03/2019	Number of Priority and Priority	Λ						
Address: 33 Hamlet St.	Time In/Out: 11:37 am / 11:50 am	Foundation Violation(s):	U						
Phone: 978-943-5142	Permit No.:	Number of Repeat P and PF	\cap						
Email:	Risk Category: 2 HACCP: No	Violation(s):	U						
Owner:	Type of Operation: Food Service								
Person-in-charge: Natalia Dominguez	Type of Inspection: Re-Inspection	Type of Inspection: Re-Inspection Previous Inspection Date: 03/19/2019							
Inspector: c.hudson	Date of Re-Inspection:								
FOODBORNE ILLNESS E	RISK FACTORS AND PUBLIC HEALTH I	NIERVENTIONS							
IN = in complaince OUT = out compliance	N/O = not observed N/A = not applicable COS = correcte	ed on-site R = repeat violation							

Compliance Status	INO	UT N/A	N/O	COSR	Compliance Status	IN ₁ C	OUT N/A	N/O COS F	
Supervision			-		Protection from Contam	nati	on		
1 Person-In-Charge present,			1	ПΠ	15 Food separated and protected	In			
demonstrates knowledge, and					16 Food contact surface; cleaned	ln			
performs duties		1			and sanitized				
2 Certified Food Protection Manager	In		T		17 Proper disposition of returned,	In			
Employee Health			-		previously served, reconditioned				
3 Management, food employee and	In		Т		and unsafe food				
conditional employee; Knowledge,					Time/Temperature Control for Safety				
responsibilities, and reporting					18 Proper cooking times & temperatures			n/o	
4 Proper use of restriction and exclusion	In	1			19 Proper reheating procedures for hot	ln			
5 Procedures for responding to vomiting	In				holding				
and diarrheal events			1	1 11	20 Proper cooling time and temperature			n/a	
Good Hygienic Practic	es				21 Proper hot holding temperature			n/o	
6 Proper eating, tasting, drinking, or	In		T	\Box	22 Proper cold holding temperature	In			
tobacco use					23 Proper date marking and disposition	In			
7 No discharges from eyes, nose and	in				24 Time as a Public Health Control		n/a		
mouth			1		Consumer Advisory				
Preventing Contamination by Hands			25 Consumer advisory provided for raw/						
8 Hands clean and properly washed n/o		under cooked food							
9 No bare hand contact with RTE food	In				Requirements for Highly Suscepti	ole F	opula	ations	
10 Adequate handwashing sinks properly	In	\top			26 Pasteurized foods used; prohibited		n/a		
supplied and accessible					foods not offered				
Approved Source					Food/Color Additives and Toxic	: Su	bstan	ces	
11 Food obtained from source	in				27 Food additives; approved and	In			
12 Food received at proper temperature			n/c	d	properly used				
13 Food received in good condition, safe,	ln				28 Toxic substances properly identified,	ln			
and unadulterated		-			stored and used	1			
14 Required records available, shellstock		n/	/a		Conformance with Approved	^o roc	edure	s	
tags, parasite destruction		-			29 Compliance with variance/specialized		n/a		
OFFICIAL ORDER FOR CORRECTION:	Base	d on a	n ins	pection	process/HACCP plan				
today, the items marked "OUT" Indicated violations	to 105	CMR	590.	000 and	applicable sections of 2013 FDA Food Code. This rep	ort, w	hen sigr	ned	
below by a Board of Health member or its agent cor	stitute	es an o	order	of the Bo	pard of Health. Failure to correct violations cited in this	repo	ort may r	esult in	
suspension or revocation of the food establishment	permi	t and o	cessa	ition of fo	od establishment operations. If you are subject to a n	otice	of suspe	ension,	
or non-renewal pursuant to 105 CMR 590.000 you r	nay re	quest	a hea	aring befo	ore the board of health in accordance with 105 CMR 5	90.01	15(B).		
					Person In Charg				
Inspector:			740		A sitology				
	-		_				Do	ne 1 of 2	

Food Establishment Inspection Report

MoJiN Solutions, LLC

- I F-1-666MANT INCHMENDIT NODOG		
Food Establishment Inspection Report	Date: 04/03/2019	Page 2 of 3
Establishment: Frost School@ GOOD RETAIL PRACTICES AND MASSACHUSETT	S-ONLY SECTIONS	
GOOD RETAIL PRACTICES AND MASSACHUSETT IN = in complaince OUT= out compliance N/O = not observed N/A = not applicable COS:	= corrected on-site R = repeat	violation
IN = in complaince OUT = out compliance N/O = not observed N/A		

O wallenge Status	IN OL	JT N/A N	O COS R	Compliance Status IN OUT N/A N/O	
Compliance Status Safe food and Water				48 Warewashing facilities: installed,	
Safe food and vvacci	In [TT	TT	maintained, and used; test strips	
) Pasteurized eggs dadd william	1	1.1	1 11	49 Non-food contact surfaces clean	
required		++	+	Physical Facilities	_
1 Water and ice from approved source	-	n/a	+++	50 Hot and cold water available;	
Variance obtained for specialized		llia		adequate pressure	-
processing methods				51 Plumbing installed; proper	1
Food temperature co	ntroi		-1-1	backflow devices	-
33 Proper cooling methods used;	. 1		n/o	52 Sewage and waste water properly	
adequate equipment for	1			disposed	1_
temperature control			\vdash	- an orbit	
34 Plant food properly cooked for hot	1	1	1 1 1	53 Toilet features; properly, constructed supplied, and cleaned	
holding				- d refuse property	
35 Approved thawing methods used			n/o	disposed; facilities maintained	
36 Thermometer provided and accurate				disposed; facilities manualled out	
Food Identification				55 Physical facilities installed,	
37 Food properly labeled: original				maintained, and clean	1
	1	1 1	1 1 1	56 Adequate ventilation and lighting,	
container Prevention of Food Con	tami	ination	1	designated areas used	1
Prevention of Food Con	T	T T		Massachusetts Requirements	
38 Insects, rodents, and animals not	1			M1 Anti-choking procedures in food In	1
present	+	+		service establishment	+
39 Contamination prevented during	1			M2 Food allergen awareness In	+
food preparation, storage and	1	1 1		842 Caterer	1/0
display		1-1-		M4 Mobile Food Operation	1/0
40 Personal cleanliness		1-1		M5 Temporary Food Establishment	1/0
41 Wiping cloths: properly used and	1		1 1	Tormore Market	n/o
stored		1	_	The state of the s	n/o
42 Washing fruits and vegetables				M7 Residential Kitcheri, Bed-and Breakfast Operation	
Proper Use of Uter	sils			M8 Residential Kitchen: Cottage Food	n/o
43 In-use utensils properly stored					
44 Utensils, equipment and linens:				Operation LICDA Nutrition	n/o
properly stored, dried, and handled	- 1	1 1		M9 School Kitchen; USDA Nutrition	
properly stored, direct, and restrictes:	_			Program	n/o
45 Single-use/single-service articles:			1 1	M10 Leased Commercial Kitchen	n/o
properly stored and used	-	-		M11 Innovation Operation	1110
46 Gloves used properly	1/2	nding		Local Requirements	1-1-
Utensils, Equipment and	vei	naing		L1 Local law or regulation	n/c
47 Food and non-food contact surfac	es			L2 Other	n/c
cleanable, properly designed,	1				
constructed and used	- 1				1

Page 3 of 3

Date: 04/03/2019

Establishment: Frost School@

Establishment: Frost So	chool@ Date: 04/03/2019 Page 3 01 3
Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 04/03/19	OBSERVATION: Chicken on serving line 85F. All Hot holding foods must be maintained at 135F or above at all times. **Re-inspection cheese sauce 146F
21-3-501.16(A)(1)-P	REGULATION: Holding TCS Food, Hot
Verified 04/03/19 36-4-204.112	OBSERVATION: Warmer chicken 120F. observed no 2nd thermometer in warmer. Place warmer thermometer in all warmers and monitor for correct holding temperatures. **Re-inspection** Hot holding above 135F. thermometers on order (wrong ones sent). REGULATION: Temperature Measuring Devices-Functionality
Verified 04/03/19 55-6-501.11	OBSERVATION: Observed missing or stained ceiling tiles. Replace tiles as needed. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
55-6-501.11	OBSERVATION: Observed several patches on kitchen floor; paint appears to be missing. Repair floor. **secheduled for school vacation in April. REGULATION: Repairing-Premises, Structures, Attachments, and Fixtures-Methods
Verified 04/03/19 35-3-501.13	OBSERVATION: Observed turkey breast thawing in sink of cold water. Review proper thawing methods and follow. **Re-inspection** Currently laying out frozen chicken on sheet pans for deforst in refrigerator. REGULATION: Frozen, Thawing
Discussion	Milk on line 38F, beef deforsting under refrigeration on bottom tray.
Verified 04/03/19 44-4-803.11	OBSERVATION: Corn 80F. All Hot holding foods must be maintained at 135F or above at all times. **re-inspection** cheese sauce 146F REGULATION: Linens Storage of Soiled

BOARD OF HEALTH TOBACCO CONTROL PROGRAM 'TEL: 978-620-3130 FAX: 978-722-9320



OOD ESTABLISHMENT INSPECTION REPORT			
Name SULLIVETTE EDUC COMPLEX	Date 4 = 8 - 12	Type of Operation(s) Food Service	Type of Inspection Routine
Address 190 GDIWELL STREET	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 279 691 7016	Level	☐ Mobile	Date:
	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
المناز ال	Time	Bed & Breakfast	General Complaint
C 445-171 78:7-171.772	In: 10	Permit No. 6297/7/6	HACCP Other
Inspector Verido Mille (SA)	Out: arrative page(s) a	J 12	provision(s) violated.
Violations Related to Foodborne Illness Interventions at Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	nd Risk Factors_(Red Anti-Choking	590.009 (E) 590.009 (F) 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	☐ 13. Hand PROTECTION ☐ 14. Appr	ention of Contamination from dwash Facilities N FROM CHEMICALS roved Food or Color Additives	•
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		ERATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	_	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	-	
7. Conformance with Approved Procedures/HACCP Plans	18. Cool	_	
PROTECTION FROM CONTAMINATION	_	and Cold Holding	-
8. Separation/Segregation/Protection		e as a Public Health Control ENTS FOR HIGHLY-SUSCEPTIE	ULC DODIN ATIONS (USB)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for H	
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices	CONSUMER		
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official Control of today, the 590,000/in by a Boar order of the cited in the food establish have a right and submitted of the control of t	of Violated Provisions R borne Illnesses Intervent Factors (Red Items 1-22 Order for Correction: Base items checked indicate v federal Food Code. This red of Health member or its he Board of Health. Failure is report may result in suspensiblishment permit and ment operations. If aggried that to the Board of Health is ordered to the Board of Health is ordered for the FRE-INSPECTION:	ed on an inspection iolations of 105 CMR eport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food yed by this order, you lest must be in writing th at the above address
Inspector's Signature:	rint:		
PICs Signature: Sugar Martin P	rint: Susan	Martin	PageofPages

11-32によ Date: EDU, CONTO, Establishment Name: GLECITIET I E

Page: 'C. of

Verified												¥2 (1)			100		No. Z.Yes	☐ Employee Restriction/ Exclusion	☐ Emergency Suspension	☐ Emergency Closure	
	INS ATTHE ASTROM	PRODUCTS DOWN		200	MIMEDIATE EXTERNAIN		1027 14884 15							9			Corrective Action Required:	☐ Voluntary Compliance ☐ Emplor Exclus	☐ Re-Inspection Scheduled ☐ Emerg	☐ Embargo ☐ Emerg	☐ Voluntary Disposal ☐ Other:
PESCAIF IION OF VIOLATION I CARLY	DODR NEEDS BEAUNS	IN GRULN-UP UTS PA			ar 1000000 - 10	3											02/2017 KJ 12/2000	S. M.	Carrell 752		
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C - Critical item R - Red Item					(5. 6.2 (4.2	Discussion With Person in Charge:	1.87.00001		127 CEL TO	-94
Code	45-301-H					21.50			٠								Wission Wi	· · · · · · · · · · · · · · · · · · ·		5	
No.						ļ			5								Disc	9	1	32	

OARD OF HEALTH OBACCO CONTROL PROGRAM EL: 978-620-3130



X: 978-722-9320	(85).	
FOOD ESTABLISHMENT INSPECTION REPORT		
Name Guilmette Educ. Conf	Date Type of Operation(s) Food Service Risk Retail	Type of Inspection ☐ Re-inspection
Address SC Browell St. Telephone 9 R - (91-7016	Level Residential Kitchen Mobile	Previous Inspection Date:
Owner L. P.S.	HACCP Y/N Caterer	Pre-operation Suspect Illness
Inspector Losertiva / Day (1) bet	Time S Permit No.	General Complaint HACCP Other
Each violation checked requires an explanation on the nar		provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	d Risk Factors_(Red Anti-Choking	590.009 (F)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	13. Handwash Facilities	; ,
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS	Ţ
Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additive	s .
FOOD FROM APPROVED SOURCE	15. Toxic Chemicals	(46)
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
. 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding	
8. Separation/Segregation/Protection	20. Time as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTI 21. Food and Food Preparation for F	
10. Proper Adequate Handwashing		
11. Good Hygienic Practices	CONSUMER ADVISORY 22: Posting of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	Number of Violated Provisions F To Foodborne Illnesses Interven and Risk Factors (Red Items 1-2 Official Order for Correction: Ba- today, the items checked indicate v 590.000/federal Food Code. This r	ations 2): sed on an inspection violations of 105 CMR eport, when signed below
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	by a Board of Health member or its order of the Board of Health. Failur cited in this report may result in surthe food establishment permit and establishment operations. If aggrie have a right to a hearing. Your required and submitted to the Board of Healthin 10 days of receipt of this order to the DATE OF RE-INSPECTION:	re to correct violations spension or revocation of cessation of food eved by this order, you uest must be in writing lith at the above address
\sim \sim \sim		ti.
Inspector's Signature Prin	1/03/1 ///01/	Page of Pages

Establishment Name: (SUIMette CONDC, COMP Date: (0/28/18

No. Reference	R-Red Item NO VIOLA FIRS COUNCH	PLEASE PRINT CLEARLY	Verlfled
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	Conditions (N. C.	
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•	Discussion With Person in Charge: 1000 1000 1000 1000 1000 1000 1000 10	30 164 Lulle Corrective Action Required: 1	No Yes
I who was no se a	langedues and bruiteduel	LU CHALL D Voluntary Compliance D Empl	☐ Employee Restriction/ Exclusion
The hard		☐ Re-Inspection Scheduled ☐ Emergency Suspension	gency Suspension
ar.		_ Embargo □ Emer	Emergency Closure
		☐ Voluntary Disposal ☐ Other:	

BOARD OF HEALTH TOBACCO CONTROL PRÓGRAM TEL: 978-620-3130 FAX: 978-722-9320

PICs Signature:



FOOD ESTABLISHMENT INSPECTION REPORT		*	
Name Guilmatte Ed. School	Date 1115 118	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
Address 80 Bodwell F.	Risk	Retail	Re-inspection
Telephone 978 - 691 - 7016	Levei	Residential Kitchen Mobile	Previous inspection Date:
Owner L. P. S	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC) Nicaury Guillermo	Time	Bed & Breakfast	General Complaint
Inspector Valerie Nelsen	In: //:00 Out: a.m.	Permit No.	HACCP Other
Each violation checked requires an explanation on the narra		nd a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an Imminent health hazard and recorrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (E) 590.009 (F) reness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	13. Handy	wash Facilities	
	PROTECTION	FROM CHEMICALS	
Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC	14. Appro	oved Food or Color Additives	·
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	ılly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ng Temperatures	**
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ıg	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	
☐ 8. Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		TS FOR HIGHLY-SUSCEPTIB	
10. Proper Adequate Handwashing	<u>⊢</u> 21. F000	and Food Preparation for HS	5 P
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the is 590.000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	f Violated Provisions Recorne Illnesses Interventifactors (Red Items 1-22) ander for Correction: Baselitems checked indicate videral Food Code. This region of Health member or its as Board of Health. Failures report may result in suspitablishment permit and cent operations. If aggrievent to a hearing. Your requested to the Board of Health ays of receipt of this order RE-INSPECTION:	ions): ed on an inspection olations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature: VALUET. N. 122 Print:	VALERI	ENELSON	T ,

Establishment Name: Secilore He

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Date: 11/5/18

		TA.		
Hem	Code	C - Critical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Verified
ġ	Hererence		PLEASE PRINT CLEARLY	
_	105 Cm.R	Ì	-DIC NICAYM. GAIMENTO. (SEVESTA EVELLIS KILLEUN)	
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m	11-3-401	1-11 (2)	· Coon - top cars of collect obsured in mice outsor -	
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Dis	ussion Wil	Discussion With Person In Charge:	Division Canal Corrective Action Required:	No Ves
3	mki washer	(+) =14 P	INNEAST WIND WOLLD For 10 SPIS. To Voluntary Compliance	Employee Restriction/ Exclusion
10	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	17	C N FN (SK / Drug) Selection Scheduled Re-inspection Scheduled	Emergency Suspension
13	10 P & C		ALL CLASSIC CALLICATO DEMBARGO	☐ Emergency Closure
1	1	100	JAIL CEN MARTE	

OARD OF HEALTH
OBACCO CONTROL PROGRAM
EL: 978-620-3130
AX: 978-722-9320



Name HENTESEY SCHOOL	Date 4 25-17	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
	Risk	☐ Food Service	Re-inspection
ING FIME OUDT STREET	Level	Residential Kitchen	Previous Inspection
Telephone 9 19 975 9950		☐ Mobile ☐ Temporary	Date:
Owner / PS	HACCP Y/N	☐ Caterer	Suspect Illness
Person-In-Charge (PIC) 10/45/04 GENHO	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector Volidia Million	in: 17 27 Out:	Permit No.	Other
ach violation checked requires an explanation on the na		nd a citation of specific	provision(s) violated.
)#		Non-co	ompliance with:
Violations Related to Foodborne Illness Interventions an	d Risk Factors_(Red Anti-Choking	
Items) Violations marked may pose an imminent health hazard and	require immediate	Tobacco	590.009 (F)
corrective action as determined by the Board of Health.	roquiro iminouau	Allergen Awa	areness 590.009 (G)
		# 10 1 1 F 10 1	. 11
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ntion of Contamination from	n nands
EMPLOYEE HEALTH	_	wash Facilities	
2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
Reporting of biseases by 1 and Employee and 1 vo Restricted/Excluded	14. Appro	ived Food or Color Additive	S
FOOD FROM APPROVED SOURCE	☐ 15. Toxic		
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potenti	ially Hazardous Foods)
5. Receiving/Condition	16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17, Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	
m - e v io v io violation	☐ 20. Time	as a Public Health Control	
-	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for H	ISP
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices		ng of Consumer Advisories	17
*			
Violations Related to Good Retail Practices_(Blue Itèms) Critical (C) violations marked must be corrected		of Violated Provisions F	
immediately or within 10 days as determined by the Board		orne Illnesses Interven Factors (Red Items 1-2	
of Health, Non-critical (N) violations must be corrected		rder for Correction: Ba	
mmediately or within 90 days as determined by the Board	today, the	items checked indicate v	violations of 105 CMR
of Health.		deral Food Code. This r	
23. Management and Personnel (FC-2)(590.003)		l of Health member or its e Board of Health. Failur	
24. Food and Food Protection (FC-3)(590.004)	cited in thi	s report may result in su	spension or revocation of
25. Equipment and Utensils (FC-4)(590.005)	the food e	stablishment permit and	cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)		nent operations. If aggrie	
27. Physical Facility (FC-6)(590.007)	have a rig	ht to a hearing. Your req	uest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)		itted to the Board of Hea	
29. Special Requirements (590.009)		days of receipt of this ord	ier.
30. Other	DATEOF	RE-INSPECTION:	
E SWestpoer Auto-14.000			90
Inspector's Signature: Var Calo Millian Pri	nt: Vall	0 101.11150	· ·
DICE Signatures 7' of Pri	9(1)/21	66381	Page / of > Pages

Establishment Name: HEAMESTER COHEN.

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Page:

1.

Date: 125

\ \sigma \ \text{Yes} ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified Ŷ □ Other: Corrective Action Required: ☐ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo SUNTH LOND OF PLEASE PRINT CLEARLY 11115516 CHATTHE CO 10 Followood ir Church Feld PEK WITT MURLIN-FREE ZOM 一类的 1007 GOOD 1781G N078. -Modernon Discussion With Person In Charge: Correction C - Critical Item R - Red Item こるけるなり minediate Code Reference Item Š

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



OOD ESTABLISHMENT INSPECTION REPORT			T
Name HEMMESSEY SCHOOL	Date 10 - 2-17	Type of Operation(s)	Type of Inspection ☐ Routine
Address 102 AAUCOCK	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 918 97 5 59577	Level	Mobile Mobile	Date:
1/8 1/0 - 7,7,7,7	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Paran in Charge (BIC)	Time	Bed & Breakfast	General Complaint
DITTIL IV COVERS	In: AM	Permit No. 0/0/17	☐ HACCP☐ Other
Inspector Ville Miller ach violation checked requires an explanation on the nar	rative page(s) a		provision(s) violated.
		Nort-co	mpliance with:
Violations Related to Foodborne Illness Interventions and	d Risk Factors_	, , , , , , , , , , , , , , , , , , , ,	590.009 (E)
Items) Violations marked may pose an imminent health hazard and i	require immedia	Tobacco te : Allergen Awa	590.009 (F) [] reness 590.009 (G) []
corrective action as determined by the Board of Health.	•		ā
FOOD PROTECTION MANAGEMENT	☐ 1.2. Prev	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties		dwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additives	S .
3. Personnel with Infections Restricted/Excluded		c Chemicals	
FOOD FROM APPROVED SOURCE 4. Eood and Water from Approved Source	TIME/TEMP	RATURE CONTROLS (Potenti	ally Hazardous Foods)
	☐ 16. Coo	king Temperatures	
 	☐ 17. Reh	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	ling	, **
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding	
8. Separation/Segregation/Protection	20. Tim	e as a Public-Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ENTS FOR HIGHLY-SUSCEPTI	
10. Proper Adequate Handwashing	[_] 21. Foo	d and Food Preparation for H	ISP §
11. Good Hygienic Practices	CONSUMER		5%
11. Good Hygieriic Plactices	∐ 22. Pos	ting of Consumer Advisories	
Violations Related to Good Retail Practices_(Blue	Number	of Violated Provisions F	Related
tems) Critical (C) violations marked must be corrected		borne Illnesses Interven	
mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected		c Factors (Red Items 1-2 O <i>rder for Correction:</i> Ba	
mmediately or within 90 days as determined by the Board	today, th	e items checked indicate	violations of 105 CMR
of Health.	590.000/	federal Food Code. This r	eport, when signed belo
23. Management and Personnel (FC-2)(590.003)	by a Boa	rd of Health member or its ḥe Board of Health. Failui	e to correct violations
-24. Food and Food Protection (FC-3)(590.004)	cited in t	nis report may result in su	spension or revocation
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food	establishment permit and ment operations. If aggrie	cessation of food
27. Physical Facility (FC-6)(590.007)	have a ri	ght to a hearing. Your req	uest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subr	nitted to the Board of Hea	Ith at the above address
29. Special Requirements (590.009)		days of receipt of this ord	ier.
30. Other	5.112 01		
	1 1 6 1	to 121 11 :- 1	
Inspector's Signature: Valela Mills Pri	V/711	10 11/1/11/11/	Page (of Pages
PICs Signature:	nt:		I age Tot = I ages

7. 01 Page: Date: 10 - 3 - 17 Establishment Name: HEMMESSEY

tem Cod No. Refe	Code Reference	C - Critical Item R - Red Item	ורא	
	J 10%.			7.8
+				
4	21/12		THASE MAY STILL LEAKING, STAIRCAT	
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				on Required: 🔲 No 🔀 Yes
Discus	Sion w	Discussion with Person in Original	CUE GARREIGN	npilance
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	3		U Voluntary Disposal □	posal

Viassachusetts Department of Public Health

FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

	D 1 40(10)0515	Type of Operation	Type of Inspection
Name: Hennessey School	Date:12/19/2018	V Food Service	Routine
Address: 122 Hancock St	Risk Level: 2	Retail Residential Kitchen	Re-Inspection
Telephone:	Level: 2	Mobile	Date:
Owner:		Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge(PIC): nancy thomas	Time: 01:13 pm	Permit No.	General Complaint Other:
Inspector: c Hudson			Other
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and requiraction as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	nd Risk Factors. e immediate correctiv	Non-comp	liance with: oking 590.009(E) o 590.009(F) n Awareness 590.009(G)
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	204 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ood or Color Additive	8439 - 11 - 11 - 11 - 11 - 11 - 11 - 11 -
FOOD FROM APPROVED SOURCE	TIMETEMPERA	TURE CONTROL S/Pot	entially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	16 Cooling Ten		emiany riazaraous i oous,
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Co		
8. Separation/ Segregation/ Protection		Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	4	A 22 7 30000	PTIBLE POPULATIONS
11. Good Hygienic Practices	21. Food and F	ood Preparation for HSP	N. C
	CONSUMER AD	Recorded to the second of the	
Violations Related to Good Retail Practices	22. Posting of	Consumer Advisories	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	To Foodborne and Risk Facto	lated Provisions Relat Illness Interventions ors (Items 1-22): for Correction:Based on	0
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	today, the items of 590,000/federal F by a Board of He order of the Boar cited in this report the food establishment op have a right to a and submitted to within 10 days of	checked indicate violation Food Code. This report, waith member or its agent d of Health. Failure to cont may result in suspension himent permit and cessative rations. If aggrieved by hearing. Your request muthe Board of Health at the receipt of this order.	ns of 105 CMR when signed below consititutes an rrect violations on or revocation of on of food this order, you ust be in writing
SS S;590 nspectForm6-14.doc	DATE OF RE-	INSPECTION:	
$\bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc \bigcirc$			

Inspector

PIC Nany thousa

Page 1 of 2

stablishment: Hennes	sey School	Date: 12/19/2018:	Page 2 of
il Code	DESCRIPTION OF VIOLATION		
Discussion	Permits and certificates posted; hand washing stocked. Using quart for sanitizer using test milk 37F, yogurt 37F. No signs of pest. Food	strips to check s	solution. Llable,
Discussion	No violations found at this time.	Hi 2012 - 11 2012 - 11 2013 - 11 201	
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		engley the energy base to	S. J. W. 1997

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Hennessey School	Inspection Date: 03/14/2019	Number of Priority and Priority		
Address: 122 Hancock St	Time In/Out: 10:38 am / 10:53 am	Foundation Violation(s):		
Phone: 978-975-5950	Permit No.:	Number of Repeat P and PF		
Email:	Risk Category: 2 HACCP: No	Violation(s):		
Owner:	Type of Operation: Food Service			
Person-In-charge: Theresa Fitzsimmons	Type of Inspection: Routine	Previous Inspection Date:		
Inspector: c.hudson	Date of Re-Inspection: 03/24/2019 or	After		
FOODBORNE ILLNESS RISK	FACTORS AND PUBLIC HEALTH	INTERVENTIONS		
IN = in complaince OUT = out compliance N/O =	not observed N/A = not applicable COS = correct	cted on-site R = repeat violation		

Compliance Status	INOU	TNA	NO COS R	Compliance Status	IN	A TUC	V/A N/O	COSR
Supervision	10.19	V 18.	10 mg/h	Protection from Contami	na	ion	****	200
1 Person-In-Charge present,	In	13		15 Food separated and protected	ln			
demonstrates knowledge, and				16 Food contact surface; cleaned	In		(4.2)	
performs duties				and sanitized			7:	
2 Certified Food Protection Manager	In		10.25	17 Proper disposition of returned,	In	3		
Employee Health	1 65 21 0 0	1		previously served, reconditioned		12		
3 Management, food employee and	In	8/6	\$ 1	and unsafe food				
conditional employee; Knowledge,		1		Time/Temperature Control	for	Safe	ety	
responsibilities, and reporting		2.6		18 Proper cooking times & temperatures	In			
4 Proper use of restriction and exclusion	In	129		19 Proper reheating procedures for hot			n/o	
5 Procedures for responding to vomiting	In			holding				
and diarrheal events				20 Proper cooling time and temperature			n/o	
Good Hygienic Practi	ces	A 1	1000	21 Proper hot holding temperature	In			
6 Proper eating, tasting, drinking, or	In	8		22 Proper cold holding temperature	ln			
tobacco use				23 Proper date marking and disposition		out	9	
7 No discharges from eyes, nose and	In	ı		24 Time as a Public Health Control			n/a	
mouth		32		Consumer Advisory			V. 18	Steel 1
Preventing Contamination b	y Han	ds	Za Val	25 Consumer advisory provided for rawl	1		n/a	
8 Hands clean and properly washed		14 E	n/o	under cooked food			137	
9 No bare hand contact with RTE food	ln			Requirements for Highly Suscept	ble	Pop	ulatio	ns
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In			
supplied and accessible		16.		foods not offered	L			
Approved Source			分析的推荐	Food/Color Additives and Toxic	S	ubst	ances	100
11 Food obtained from source	In	1	-1	27 Food additives; approved and	In		0.3	
12 Food received at proper temperature	In			properly used	L		奶	
13 Food received in good condition, safe	, In	1		28 Toxic substances properly identified,	ln			
and unadulterated		Ë.		stored and used	L			
14 Required records available, shellstock		n/a	a	Conformance with Approved	Pre	iced	ures	7.5
tags, parasite destruction				29 Compliance with variance/specialized	1		n/a	
OFFICIAL ORDER FOR CORRECTION:	Based	on an	Inspection	process/HACCP plan			77	
today, the items marked "OUT" indicated violations	s to 105	CMR :	590.000 and	applicable sections of 2013 FDA Food Code. This rep	ort,	when	signed	
below by a Board of Health member or its agent constitutes an order of the Board of Health. Fallure to correct violations cited in this report may result in								
suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,								
				ore the board of health in accordance with 105 CMR				
Inspector: CONO				Person In Charg		20.53		
and feel-				Theresa				
				II			-	

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: Hennessey School	Date: 03/14/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSETT	S-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS		

					-		~			
	Compliance Status	INOU	UT NA NO C	OS R		Compliance Status	IN	OUT N	A N/C	cos
9	Safe food and Wate	11			48	Warewashing facilities: installed,	2.7	1		
	Pasteurized eggs used where	In				maintained, and used; test strips	3.0	3		
	required		44		49	Non-food contact surfaces clean	33	out	M.M.	
31	Water and ice from approved source	100	ir.		1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	Physical Facilities	17			
32	Variance obtained for specialized		n/a:		50	Hot and cold water available;	1		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	
	processing methods		10%5			adequate pressure	100	100	histo	6
124	Food temperature co	ntrol			51	Plumbing installed; proper	*	2		
	Proper cooling methods used;		n/o		1	backflow devices	湯	- S		
	adequate equipment for	1		-11	52	Sewage and waste water properly	20	3.3		
	temperature control					disposed		1		
34	Plant food properly cooked for hot	4.74	n/o		53	Toilet features; properly,			- 1	
	holding					constructed supplied,and cleaned	2.7			
35	Approved thawing methods used	24	n/o		54	Garbage and refuse properly	8	3		
	Thermometer provided and accurate					disposed; facilities maintained				
	Food Identification	21.34			55	Physical facilities installed,	100			2
_	Food properly labeled: original	14.1		$\neg \neg$		maintained, and clean	17			
	container		43	11	56	Adequate ventilation and lighting;				
1	Prevention of Food Cont	amin	ation	7:		designated areas used				
	insects, rodents, and animals not	Se 24	1×1×1		11.5	Massachusetts Requirem	ent	5	34.27	10
	present		73 330		M1	ANGELIN ALL STREET, ST	Ť		n/e	
39	Contamination prevented during	0	ut 💮 💢			service establishment				
	food preparation,storage and	ACCUSE!			M2	Food allergen awareness			n/	0
	display	1	1.57		МЗ				n/	0
40	Personal cleanliness				M4	Mobile Food Operation			n/	0
41	Wiping cloths: properly used and	1.0	TV TO		M5	Temporary Food Establishment			n/	0
	stored				M6	Public Market; Farmers Market		// == - /\	n/	0
42	Washing fruits and vegetables	203			M7	Residential Kitchen; Bed-and-	Τ,		n/	0
	Proper Use of Utens	is a	13-7-91-5-5-1	1		Breakfast Operation				
	In-use utensils properly stored		7		M8	Residential Kitchen: Cottage Food			n/	o
	Utensils, equipment and linens:	. ~				Operation				
	properly stored, dried, and handled	ř.	33 64		M9		T		n/	o
45	Single-use/single-service articles:	186				Program	1			
,,,	properly stored and used				M1	0 Leased Commercial Kitchen	\dagger		n/	o
46	Gloves used properly	177			_	1 Innovation Operation	†		n/	
	Utensils, Equipment and V	endin	ia :	7.		Local Requirements	- 6	376		
	Food and non-food contact surfaces	Til			LI	Local law or regulation	T.	-4 20/1	n/	
71	cleanable, properly designed,		100		L2		Ť		n/	-
	constructed and used		27. 6			~ 0.01			[.]	
	בטוופע עניכע מווע עפכע	12.7								
			温源			and the second s			1	L

Page 3 of 3

Date: 03/14/2019

Establishment: Hennessey School

ail Code	DESCRIPTION OF VIOLATION
-305.11	OBSERVATION: Food is stored on freezer floor, REGULATION: Storage, Food-Preventing Contamination from the Premises
-602.13	OBSERVATION: exhaust Fan has a large build up of dust; needs to be clean. REGULATION: Nonfood Contact Surfaces
3-501.17-Pf	OBSERVATION: Slice cheese found in refrigerator wrapped, no date on it. All items must be dated. REGULATION: Date Marking RTE, TCS,
.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
	19
	*

BOARD OF HEALTH TOBAÇÇO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



FOOD ESTABLISHMENT INSPECTION REPORT		8	
Name IRICOR STHOOL	Date 4-26-77	Type of Operation(s) Food Service	Type of Inspection ☐ Routine
Telephone 477 475 SEEEA	Risk Level	Retail Residential Kitchen Mobile	Re-inspection Previous Inspection Date:
Owner	HACCP Y/N	☐ Temporary	☐ Pre-operation
Person-in-Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector Victory Military	In: (1/33)	Permit No. City/10	HACCP Other
ach violation checked requires an explanation on the nar	rative page(s) a	ind a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and		Non-co	mpliance with:
Items)		Anti-Choking	590.009 (E) 🔲
Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health.	require immediat	e Tobacco Allergen Awar	590.009 (F)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	_	wash Facilities	
2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
☐:3. Personnel with Infections Restricted/Excluded	14. Appro	ved Food or Color Additives	
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir	ng	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY-SUSCEPTIBLE TO FOOD Preparation for HS	LE-POPULATIONS (HSP)
10. Proper Adequate Handwashing			OE
11. Good Hygienic Practices	CONSUMER A 22. Postin	ADVISORY g of Consumer Advisories	
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected amediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected amediately or within 90 days as determined by the Board Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official On today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	f Violated Provisions Reprine Illnesses Interventificators (Red Items 1-22) der for Correction: Base tems checked indicate violateral Food Code. This reprint for the alth member or its at Board of Health. Failure report may result in suspitablishment permit and cent operations. If aggrieves to a hearing, Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ons d on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations ension or revocation of essation of food by this order, you st must be in writing at the above address
Sumped onto 14. doc		n *	ik.

Inspector's Signature: Vales / 11.611	Print: 1/0/do 12 11 55	
PICs Signature:	Print: MANTHA UIIAH	Page of Pages

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

[1]	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
590.003(F)	Responsibility of a Food Employee or an Applicant to Report to the Person in Charge*
590.003(G)	Reporting by Person in Charge*
590.003(D)	Exclusions and Restrictions*
590.003(E)	Removal of Exclusions and Restrictions
	590.003(F) 590.003(G) 590.003(D)

FOOD FROM APPROVED SOURCE

4		Food and Water from Regulated Sources					
-	590.004(A-B)	Compliance with Food Law*					
	3-201.12	Food in a Hermetically Sealed Container*					
	3-201.13	Fluid Milk and Milk Products*					
	3-202.13	Shell Eggs*					
	3-202.14						
	3-202.14	Eggs and Milk Products, Pasteurized*					
	5-101.11	Ice Made From Potable Drinking Water*					
		Drinking Water from an Approved System*					
1	590.006(A)	Bottled Drinking Water*					
	590.006(B)	Water Meets Standards in 310 CMR 22.0*					
		Shellfish and Fish From an Approved Source					
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*					
	3-201.15	Molluscan Shellfish from NSSP Listed					
		Sources*					
		Game and Wild Mushrooms Approved by					
		Regulatory Authority					
	3-202.18	Shellstock Identification Present*					
	590.004(C)	Wild Mushrooms*					
	3-201.17	Game Animals*					
:.5		Receiving/Condition					
	3-202.11	PHFs Received at Proper Temperatures*					
	3-202.15	Package Integrity*					
	3-101.11	Food Safe and Unadulterated*					
6		Tags/Records: Shellstock					
	3-202.18	Shellstock Identification*					
- 1	3-203.12	Shellstock Identification Maintained*					
1		Tags/Records: Fish Products					
	3-402.11	Parasite Destruction*					
	3-402.12	Records, Creation and Retention*					
	590.004(J)	Labeling of Ingredients*					
72	-	Conformance with Approved Procedures					
		/HACCP Plans					
	3-502.11	Specialized Processing Methods*					
	3-502.12	Reduced Oxygen Packaging, Criteria*					
- 1	8-103.12	Conformance with Approved Procedures*					

PROTECTION FROM CONTAMINATION

ETT DATE	PROTECTI	ON FROM CONTAMINATION
8		Cross-Contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
	. r	Contamination from Raw Ingredients
0.00	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
		Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.114	Chemical Sanitization - temp., pH.
		Concentration and Hardness*
	4-601.11(A)	Equipment Food Contact Surfaces and
		Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food -
		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
	90	Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
		Chemical*
10		Proper, Adequate Handwashing
1	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
111	2 30 ()	Good Hygleric Practices
1	2-401.11	Eating, Drinking or Using Tobacco*
}	2-401.12	Discharges From the Eyes, Nose and
	2 701.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	3-201.12	Prevention of Contamination from Hands
120	590.004(E)	Preventing Contamination from Employees*
13		Handwark Challen
14	•	Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-2:05.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
		Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Vlassachusetts Department of Public Health Division of Food and Drugs

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Page 1 of 2

OOD ESTABLISHMENT INSPECTION REPORT	Email: BOH@Lawrence.gov							
Name: Lawlor School	Date:12/10/2018	Type of Operation	Type of Inspection N Routine					
Address: 41 Lexington St	Risk Level: 2	Retail Residential Kitchen	Re-Inspection Date: 12/20/2018 or After					
Telephone:		Mobile Mobile	Date:					
Owner:		☐ Temporary ☐ Caterer	Suspect Illness					
Person in Charge(PIC): Martha Ulloa	Time: 01:15 pm	Permit No: Permit No.	General Complaint Other: Other					
Inspector: Cathy Hudson								
Each violation checked requires an explanation on the n	arative page(s) a	nd a citation of specifi	c provision(s) violated					
Visitations Deleted to Enodhome Illness Interventions a	nd Risk Factors.	☐ Anti-Ch	oking 590.009(E) o 590.009(F)					
Violations Related to Foodborne limes maked way pose an imminent health hazard and require action as determined by the Board of Health.			1 Awareness 590.009(G)					
FOOD PROTECTION MANAGEMENT	12. Prevention 13. Handwash	of Contemination from Ha Facilities	nas					
1. PIC Assigned / Knowledgeable / Duties		ROM CHEMICALS						
EMPLOYEE HEALTH	73.75		SAME DESCRIPTION OF THE PROPERTY OF THE PROPER					
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	☐ 14, Approved Food or Color Additive ☐ 15. Toxic Chemicals							
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods							
4. Food and Water from Approved Source 5. Receiving/Condition	☐ 16 Cooling Te	·						
6 Tags/Records/Accuracy of Ingredient Statements	17. Reheating							
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling							
PROTECTION FROM CONTAMINATION	19. Hot and C							
☐ 8. Separation/ Segregation/ Protection	20. Time As a	Public Health Control	A PROPERTY ATTOMO					
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS							
10. Proper Adequate Handwashing	21. Food and Food Preparation for HSP							
11. Good Hygienic Practices	CONSUMER ADVISORY							
Violations Related to Good Retail Practices		f Consumer Advisories	<u></u>					
Critical (C) violations marked must be corrected immediately	Number of Vi	olated Provisions Rela	ated ,					
or within 10 days as determined by the Board of Healul.	To Foodborn	e lilness Interventions						
Non-critical(N) violations must be corrected immediately or	and Risk Fac	tors (Items 1-22):						
within 90 days as determined by the Board of Health.	Official Order	for CorrectionBased	on an inspection					
C N Annagement and Personnel (FC-2)(590.003)	today, the item	s checked indicate violati	ons of 100 Civils					
23. Management and Personnel (10-2)(350.000)	590,000/federa	I Food Code. This report,	when signed below					
24, 1 000 and 1 000 1 1010	by a Board of h	lealth member or its ager ard of Health. Failure to o	correct violations					
25, Equipment and Stones	order of the Bo	ort may result in suspens	sion or revocation of					
20. Water, I luttioning and The missing north	the food establ	ishment permit and cess	ation of food					
27. Physical Facility (FC-5)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	establishment	operations. If aggrieved b	by this order, you					
29. Special Requirements (590.009)	have a right to	a hearing. Your request	must be in writing					
30. Other	and submitted	to the Board of Health at	the above address					
(h	within 10 days	of receipt of this order.						
FSS S:690 inspectForm6-14 doc	DATE OF R	E-INSPECTION: 12/2	0/2018 or After					
LOO O'YON IIShara a ana	-	1	8					
	- 5	JI-,						
		N	1					

Establishment: Lawlor	School	Date: 12/10/2018	Page 2 of
ail Code	DESCRIPTION OF VIOLATION		
Discussion	School that prepares cold food and receive central kitchen. Using quart for sanitizing solution. Using a food thermometer to take refrigerators in acceptate of pest. Permits and certificates posted; with allergies. PIC servsafe certificate enext month Othe staff person has certificate.	g and test strips to e temperatures. Free ple range milk 34F. nurse supply list of expired; is signed up	zers and No signs students
5.301.12*	OBSERVATION: No paper towel stocked at Hand sink requires a method to dry hands at the REGULATION: Each handwashing or group shal disposable towels, a continuous towel syste a clean towel, or a heated hand drying devi	station. Il be provided with i em that supplies the	ndividual
0.001	Correct critical violations immediately; no Correct all violations in entirety and main staff. Failure to correct all violations ar result in administrative action and or fine an unofficial version of the state regulations may be found at www.mass. the State House Book Store.	ntain. Train and supend maintain corrections. The text in this ions. Official versions.	rvise ns may report is n of the
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Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

The state of the s									
Name: Lawlor School@	Date:12/20/2018 Type of Operation Type of Inspection								
Address: 41 Lexington St	Risk Retail Reutine								
Telephone:	Level: 2 Residential Kitchen Date:								
Owner:	Mobile Date:								
O'ATIOL.	Caterer Suspect Illness								
Person in Charge(PIC):	Time; Permit No: General Complaint Other: Other:								
Inspector: Cathy Hudson	Permit No. Other								
Each violation checked requires an explanation on the na	arative page(s) and a citation of specific provision(s) violated								
	Non-compliance with:								
Violations Related to Foodborne Illness Interventions a									
Violations marked may pose an imminent health hazard and require									
action as determined by the Board of Health.	Allergen Awareness 590.009(G)								
FOOD PROTECTION MANAGEMENT	12. Prevention of Contemination from Hands								
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Facilities								
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS								
2. Reporting of Diseases by Food Employee and PIC	14, Approved Food or Color Additive								
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals								
FOOD FROM APPROVED SOURCE	Freeze Carrant Control of the Contro								
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)								
5. Receiving/Condition	16 Cooling Temperatures								
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating								
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling								
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding								
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control								
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS								
10. Proper Adequate Handwashing	the first transfer of the second seco								
11. Good Hygienic Practices	21. Food and Food Preparation for HSP								
	CONSUMER ADVISORY								
Violations Related to Good Retail Practices	22. Posting of Consumer Advisories								
Critical (C) violations marked must be corrected immediately	Number of Violated Provisions Related								
or within 10 days as determined by the Board of Health.									
Non-critical(N) violations must be corrected immediately or	To Foodborne Illness Interventions and Risk Factors (Items 1-22):								
within 90 days as determined by the Board of Health.									
C N	Official Order for Correction Based on an inspection								
23. Management and Personnel (FC-2)(590.003)	today, the items checked indicate violations of 105 CMR								
24. Food and Food Protection (FC-3)(590.004)	590.000/federal Food Code. This report, when signed below								
25. Equipment and Utensils (FC-4)(590.005)	by a Board of Health member or its agent consititutes an order of the Board of Health. Failure to correct violations								
26. Water, Plumbing and Waste (FC-5)(590.006)									
27. Physical Facility (FC-6)(590,007)	cited in this report may result in suspension or revocation of								
28. Poisonous or Toxic Materials (FC-7)(590.008)	the food establishment permit and cessation of food								
29. Special Requirements (590.009)	establishment operations. If aggrieved by this order, you								
30. Other	have a right to a hearing. Your request must be in writing								
	and submitted to the Board of Health at the above address								
C CECCInanaterate 44 day	within 10 days of receipt of this order.								
S S:590inspectForm6-14.doc	DATE OF RE-INSPECTION:								

PIC Inspector Page 1 of 2

(61 E8-79) AND TO Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-8130 FAX: 978-722-9320



Name LHWLDA SCHOOL	Date //-/5-/7/	Type of Operation(s) Ecod Service	Type of Inspection
Address	Risk	☐ Retail .	Re-inspection
	Level	Residential Kitchèn Mobile	Previous Inspection Date:
10 77.57	HACCP Y/N	Temporary	☐ Pre-operation
Owner LPS	The state of the s	Caterer Bed & Breakfast	Suspect Illness
Person-in-Charge (PIC) MHATHA (ONNO)A	Time	_	General Complaint
Inspector Walds WillEx	In: A F	Permit No. 002/17	Other
Each violation checked requires an explanation on the na	errative page(s)		
Add do a B total A. Frankling and do a d	ad Birda Parkana		ompliance with:
Violations Related to Foodborne Illness Interventions at Items)	na Risk Factors_	· Anti-Choking	
Violations marked may pose an Imminent health hazard and	require immedia	te Tobacco Allergen Awa	590,009 (F) areness 590,009 (G)
corrective action as determined by the Board of Health.		, and Sall the	
FOOD PROTECTION MANAGEMENT	[] 12 Drave	 ention of Contamination from 	Hande
1. PIC Assigned/Knowledgeable/Duties		twash Facilities	r read tust
EMPLOYEE HEALTH			
2. Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	• • • • • • • • • • • • • • • • • • • •	oved Food or Color Additive	\$
FOOD FROM APPROVED SOURCE		c Chemicals	
☐ 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cool	king Temperatures	ā
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17, Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
☐ 8. Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control:	
9. Food Contact Surfaces Cleaning and Sahittzing	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
	21. Food	d and Food Preparation for t	ISP. 🎸 🔻 📝
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices		ing of Consumer Advisorles	المتمس
Walettern Daletted to Cond Detail Denotions (Disc		2	'
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected		of Violated Provisions R	
mmediately or within 10 days as determined by the Board		oorne Ilinesses Interven Factors (Red Items 1-2	
of Health, Non-critical (N) violations must be corrected		order for Correction: Bas	The state of the s
mmediately or within 90 days as determined by the Board of Health.	today, the	Items checked indicate v	violations of 105 CMR
C N		ederal Food Code. This re	
23. Management and Personnel (FC-2)(590.003)		d of Health member or Its ne Board of Health, Failur	
24. Food and Food Protection (FC-3)(590.004)		is report may result in sus	
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	the food e	stablishment permit and	cessation of food
27. Physical Facility (FC-5)(590.007)		nent operations. If aggried ht to a hearing, Your requ	
28. Poisonous or Toxic Materials (FC-7)(590.008)		itted to the Board of Heal	
29. Special Requirements (590.009)	within 10	days of receipt of this ord	
30. Other	DATE OF	RE-INSPECTION:	
- reading the william and the same			₩

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Lawlor School	Inspection Date: 03/07/2019	Number of Priority and Priority Foundation Violation(s):								
Address: 41 Lexington St	Time In/Out: 11:21 am / 11:41 am	1 Dulidadion Violadon(s):								
Phone: 978-975-5956	Permit No.:	Number of Repeat P and PF								
Email:	Risk Category: 2 HACCP: No	Violation(s): U								
Owner:	Type of Operation: Food Service									
Person-in-charge: Martha Ulloa	Type of Inspection: Routine	Previous Inspection Date: 12/06/2018								
Inspector: J.Barclay	Date of Re-Inspection:	Date of Re-Inspection:								
FOODBORNE ILLNESS RI	SK FACTORS AND PUBLIC HEALTH O = not observed N/A = not applicable COS = correct	INTERVENTIONS_ ted on-site R = repeat violation								

Compliance Status	IN OUT I	N/A,N	O COS R	Compliance Status	IN	OUT N/A	NO COS R				
Supervision				Protection from Contami	amination						
1 Person-in-Charge present,	In		TTI	15 Food separated and protected	In						
demonstrates knowledge, and		- }	1 11	16 Food contact surface; cleaned	In						
performs duties				and sanitized							
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ln						
Employee Health				previously served, reconditioned		1					
3 Management, food employee and	<u>In</u>			and unsafe food							
conditional employee; Knowledge,		3		Time/Temperature Control	for	Safety					
responsibilities, and reporting				18 Proper cooking times & temperatures	In						
4 Proper use of restriction and exclusion	ln			19 Proper reheating procedures for hot	In						
5 Procedures for responding to vomiting				holding							
and diarrheal events				20 Proper cooling time and temperature			n/o				
Good Hygienic Practic	es			21 Proper hot holding temperature	In						
6 Proper eating, tasting, drinking, or	In			22 Proper cold holding temperature	ln						
tobacco use				23 Proper date marking and disposition	ln						
7 No discharges from eyes, nose and	ln			24 Time as a Public Health Control		n/a					
mouth				Consumer Advisory			, , , , , , ,				
Preventing Contamination by	Hand	S		25 Consumer advisory provided for raw/		n/a					
8 Hands clean and properly washed	ln			under cooked food							
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble	Popula	ations				
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In						
supplied and accessible			11	foods not offered							
Approved Source		*****		Food/Color Additives and Toxic	c S	ubstan	ces				
11 Food obtained from source	ln			27 Food additives; approved and		n/a	1				
12 Food received at proper temperature			n/o	properly used	_						
13 Food received in good condition, safe,	ln			28 Toxic substances properly identified,	lin						
and unadulterated				stored and used							
14 Required records available, shellstock		n/a		Conformance with Approved		cedure	25				
tags, parasite destruction			1	29 Compliance with variance/specialized	d	n/s	9				
OFFICIAL ORDER FOR CORRECTION:	Based o	n an i	inspection	process/HACCP plan							
today, the items marked "OUT" indicated violations	to 105 C	MR 59	90.000 and	applicable sections of 2013 FDA Food Code. This rep							
below by a Board of Health member or its agent co	nstitutes :	an ord	ier of the B	soard of Health. Failure to correct violations cited in thi	s rep	pórt may	result in				
				food establishment operations. If you are subject to a			ension,				
or non-renewal pursuant to 105 CMR 590.000 you	pay requ	a	hearing be	fore the board of health in accordance with 105 CMR	590.	015(B).					
Inspector:	-/			Person In charge:							
	_	_	/	1/CUTYOC		D.	1 2				

Establishment: Lawlor School

Date: 03/07/2019

Page 3 of 3

Discussion No violations were observed. Observed Ham in reach in at 40F. Milk in student milk refrigerator at 36F. Chicken hot holding at 169F.	Establishment: Lawlor	DESCRIPTION OF VIOLATION
Milk in student milk refrigerator at 36F. Chicken not holding at 1092.	Fail Code	
	Discussion	Milk in student milk refrigerator at 36F. Chicken hot holding at 169F.
	1	
		£
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JOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TELL 179, 479, 430, 3120

TEL: 978-620-3130 FAX: 978-722-9320



FOOD ESTABLISHMENT INSPECTION REPORT	Laste	(T	Tible of Increasion
Name LAWREACE FRAIRY OF CADERY	Date, 17	Type of Operation(s) Food Service	Type of Inspection Routine
Address 526 LOWELL ST	Risk	☐ Retail	Re-inspection Previous Inspection
	Level	Residential Kitchen Mobile	Date:
10.10000	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
<u> </u>	Time	Bed & Breakfast	General Complaint
Person-in-Charge (PIC) WILMY RODRIGUSZ	In: Birth	Permit No. 0 2/16	☐ HACCP☐ Other
Inspector VAIOLO MILLER	Out:		
Each violation checked requires an explanation on the nam	auve page(s)		ompliance With:
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	5	Tobacco	580.009 (F) 🗖
FOOD PROTECTION MANAGEMENT	12, Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13, Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appn	oved Food or Color Additive	9
3. Personnel with Infections Restricted/Excluded	15, Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Potent	lally Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cool	king Temperatures	
5. Receiving/Condition			
6. Tags/Records/Accuracy of Ingredient Statements		ina	F
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION		and Cold Holding	
		as a Public Health Control	
8. Separation/Segregation/Protection		INTS FOR HIGHLY-SUSCEPTI	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐:21. Food	and Food Preparetion for h	ISP
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices	☐ 22. Post	ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,005) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodle and Risk Official Coday, the 590.000/f by a Boar order of the cited in the food establish have a rigand submy within 10	of Violated Provisions Forme Illnesses Intervent Factors (Red Items 1-2 Order for Correction: Based items checked Indicate vederal Food Code, This red of Health member or its ne Board of Health. Failures is report may result in substablishment permit and ment operations. If aggree to a hearing, Your requitted to the Board of Headays of receipt of this order.	ations 2): sed on an inspection violations of 105 CMR eport, when signed below agent constitutes and the to correct violations spension or revocation of cessation of food eved by this order, you use the roust be in writing lith at the above address
Inspector's Signature: Voiced by the Prin	V 133.1.	anyther	- 1 -2 -

Discussion With Person in Charge: 11:13 PSC 71371 N to m :i: Code Reference C - Critical Item R - Red Item k. Commission 1000 311 THEN STA **からが** DESCRIPTION OF VIOLATION / PLAN OF CORRECTION どですらら けついつい んのないないので PLEASE PRINT CLEARLY ₹. でのかたいつかる P. S. Corrective Action Required: Voluntary Disposal □ Embargo ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Voluntary Compliance □ Other: ☐ Employee Restriction/ Exclusion ☐ Entergency Closure z Date Verified Yes

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Establishment Name: Like NEMCE France

HOPOEMY Date:

14-38-17

Page:

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CARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



FOOD ESTABLISHMENT INSPECTION REPORT			
Name LAWRENCE FAMILLY VICATEMY	Date 0-/3-//	Type of Operation(s)	Type of Inspection
Address 526 LOWERC ST	Risk	Retail	Re-inspection
Telephone 478 7722 8031	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner	HACCP Y/N	Temporary	Pre-operation
Person-In-Charge (PIC) LUCLAGE LOPELCUEZ.	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector Visit Go, Will Rf	In: 10135	Permit No. 2/5/17	☐ HACCP☐ Other
ach violation checked requires an explanation on the narra	Out; ative page(s) a		
version is		Non-co	mpliance with:
Violations Related to Foodborne Illness Interventions and Items)	Risk Factors_(Red Anti-Choking	590,009 (E)
Violations marked may pose an Imminent health hazard and re corrective action as determined by the Board of Health.	quire immediate	e Tobatico Allergen Awai	590.009 (F)
FOOD PROTECTION MANAGEMENT	12, Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Dutles EMPLOYEE HEALTH		wash Facilities	
	PROTECTION	FROM CHÉMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14. Appro	ved Food or Color Additives	
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPER	ATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	🗍 16, Cooki	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
7, Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	🔲 19. Hot al	nd Cold Holding	
8, Separation/Segregation/Protection	🗌 20. Time i	as a Public Health Control	ik.
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	ITS FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
10. Proper Adequate Handwashing	L_['21, Food	and Food Preparation for HS	SP }
11. Good Hygienic Practices	CONSUMER A	IDVISORY ng of Consumer Advisories	ž
ficiations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected inmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected inmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Peisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk fooday, the in 590.000/fec by a Board order of the cited in this if the food es establishme have a right and submitt within 10 da	f Violated Provisions Reprine Illnesses Interventinators (Red Items 1-22) der for Correction: Basetems checked indicate violetal Food Code. This reprint fealth member or its its Board of Health. Fallure report may result in susptablishment permit and count operations. It aggrieves to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ons it on an inspection plations of 106 CMR port, when signed below agent constitutes and to correct violations pension or revocation of essation of food ad by this order, you get must be in writing at the above address.
Inspector's Signature: Valoto Miller, Print:	V	.,	
PICs Signature: William Roston Print:	11 1 190	J. 11116	12 / 2

التركيب والمتاهدة والمتاهدة والمتاهدة والمتاهدة والمتناهدة والمتناعدة والمتناهدة والمتناعدة والمتناهدة والمتناعدة والمتناهدة والمتناعدة والمتناعدة والمتناعدة والمتناعدة والمتناعدة والمتناعدة والمتناعدة والمتناعدة والمتنا Establishment Hame: LAWRENCE FAMILY ACHOEMPate: 10-13-17

7	Date Verified				\ .					. 4					No Yes	ree Restriction	lon mcv Suspension	☐ Emergency Closure	
19 A B B B B B B B B B B B B B B B B B B	or correction	Con dixing													Corrective Action Required:	☐ Voluntary Compilance ☐ Employ	Exclusion Re-Inspection Scheduled Emergency Suspension	☐ Embargo	Disposal
DESCRIPTION OF VIOLATION / PI AN OF COPPER	PLEABE PRINT CLEARLY	ď																	
C - Critical Item R - Red Item												-		Person in Charge					
Code Reference	-											1	-	Discussion With P					
No.	$\perp \perp$						7	7	7	7	+	+	+-	SCU		1			l

Passachusetts Department of Public Health Prision of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fáx (978) 722-9320 Email: BOH@Lawrence.gov

and the second s	T		Philippine Telephine Telep						
Name: Lawrence Family Academy	Date: 12/10/2018	Type of Operation	Type of Inspection						
Address: 526 Lowell	Risk	Food Service Retail	✓ Routine Re-Inspection						
Telephone;	Level: 2	Residential Kitchen	Date:						
Owner;		Temporary	☐ Pre-operation						
Person in Charge(PIC): Wilma Rodriguez	Time:	Caterer Permit No:	Suspect Iliness General Complaint						
	09:39 am	Permit No.	Other!						
Inspector: C Hudson Each violation checked requires an explanation on the na	rotivo paga(a) or								
activiolation checked requires an explanation on the na	rative page(s) ar	id a citation of specific	, , ,						
Violations Related to Foodborne Illness Interventions an	d Risk Factors	☐ Anti-Cho	king 590,009(E)						
Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	immediate correctiv	e 🛅 Tobacco [Allergen	590,009(F) Awareness 590,009(G)						
FOOD PROTECTION MANAGEMENT		of Contemination from Han	ds						
1. PIC Assigned / Knowledgeable / Duties	13, Handwash I	-achines							
EMPLOYEE HEALTH	PROTECTION F	ROM CHÉMICALS	423						
2, Reporting of Diseases by Food Employee and PIC 3, Personnel with Infections Restricted/Excluded		ood or Color Additive	MI						
FOOD FROM APPROVED SOURCE	15. Toxic Chem		Takiri. 1 82.5.7						
4. Food and Water from Approved Source	12	4-11. 7 1 1 1 1 1 1 1 1 1 1 1 1	milally Hazardous Foods)						
5. Receiving/Condition	☐ 16 Cooling Terr	betatnes							
[] 8. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating ☐ 18. Cooling								
PROTECTION FROM CONTAMINATION	19. Hot and Co	ld Holding							
The state of the first of the second of the second of the state of the second of the s		Public Health Control							
8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS								
10. Proper Adequate Handwashing	21. Food and Food Preparation for HSP								
11. Good Hyglenic Practices	columnia in approxima similation								
Violations Related to Good Retail Practices		Consumer Advisories	<u></u>						
Critical (C) violations marked must be corrected immediately	-								
or within 10 days as determined by the Board of Health.		ated Provisions Relate Illness Interventions	0						
Non-critical(N) violetions must be corrected immediately or within 90 days as determined by the Board of Health.		rs (Items 1-22):							
C N.		or CorrectionBased on							
23. Management and Personnel (FC-2)(590,003)	•	hecked indicate violations ood Code. This report, wi							
24. Food and Food Protection (FC-3)(590,004)		alth member or its agent o							
25. Equipment and Utensils (FC-4)(590.005)	-	d of Health. Failure to com							
26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007)		may result in suspension							
28, Poisonous or Toxic Materials (FC-7)(590,008)		ment permit and cessatio							
29, Special Requirements (590,009)		erations, if aggrieved by the nearing. Your request mus							
30. Other	_	the Board of Health at the							
		receipt of this order.							
IS 65,590inspectForm6-14.doc	DATE OF RE-I	NSPECTION:							
$\sim () \mid \mid \mid \mid \mid \mid$									
	1 1)	0111	1						
Inspector	PIC (a)- X	1. //_/	Page 1 of 2						
- 114-	WIN	majors	1 ago 1 of 2						
Wee		- I							

Establishment: Lawrence	e Family Academy	** T	Datte: 12/10/2018	Page 2 of 2
Fail Code		DESCRIPTION OF VIOLATION		challenging
Discussion	sink supplied; solution. Usin refrigerators i	all kitchen and service as using quart for sanitizing a food thermometer to to acceptable range milk 3 posted; nurse supply list	g and test strips to moni ake temperatures. Freeze 3F. No signs of pest.	ers and Permits
Discussion	No violations f	ound at this time.		
		×		
			34	
				*
}				
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	9			
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		¥!		
			-	is.
4			ı	3
<u> </u>	A STATE OF THE STA	The Marian Continue	- 17 - 77 - N. WAY	
ETTOM SEE	The first of the same of the s			7 (473,000)

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Name: Lawrence Family Academy				enl	pectio	on Date: 03/22/2019	Number of Prior	irity	and F	hont	10
Address: 526 Lowell st				Tin	né In/	Out 11:00 am / 11:50 am	Foundet	lon'	Violat	tion(s	
Phone: 978-722-8030				Per	ninît N	lo.:	Number of Re	pec	IP a	nd Pl	
Email:				Ris	k Cal	egory: 2 HACCP: No		,	Violal	lon(s	
Owner:			*****	Typ	se of	Operation: Food Service					
Person-in-charge: Wilma Rodriguez	-			Ty	e of	Inspection: Routine	Previous Inspect	ion	Date:		
Inspector: J.Barclay						Re-Inspection:	7				
FOODBORNE ILLNESS R	ISK VO	FAC	ST ose	OR	S A N/A	ND PUBLIC HEALTH IN = not applicable COS = corrected	ITERVENTIO I on-sille R = répo	AC v ise	IS_ rioleti	øn .	
Compliance Status	IN	OUT N	AN	/O.C	OSR	Compliance Stat	'US	IN	OUT	N/A I	Vo còs
Supervision	ابسا		<u>_</u>		_		frem Contam	1	1 1	1)	
1 Person-In-Charge present,	In		1	T	T	15 Food separated and pro		ln		İΠ	
demonstrates knowledge, and	-	1	1.5			16 Food contact surface; o	770-00-00-00-00-00-00-00-00-00-00-00-00-	In			_
performs duties				*		and sanitized					
2 Certified Food Protection Manager	In		+	+	+	17 Proper disposition of re	turned.	Ι'n			
Employee Health				, -	-11	previously served, recor					1
3 Management, food employee and	In		4	. "	T	and unsafe food					• •
conditional employee; Kriowledge,		***	1			Time/Tempera	atrire Control	for	Sa	fety	
responsibilities, and reporting						18 Proper cooking times &					T
4 Proper use of restriction and exclusion	In		+			19 Proper reheating proce		In	_		-
5 Procedures for responding to vomiting			7	1	77	holding		ļ'''			•
and diarrheal events			٠			20 Proper cooling time and	l tempetature	-		-	1/0
Good: Hýglenic Practic	es		٠		-4-	21 Proper hot holding temp		ln	-		-
6 Proper eating, tasting, drinking, or	In	F	1	Т	\top	22 Proper cold holding terr		In		-	+
tobacco use						23 Proper date marking an		ln	- 3	•	
7 No discharges from eyes, nose and	in		1	-		24 Time as a Public Health		Ë		n/a	+
mouth		1.0	e.		Ш		er Advisory	ļ		104	
Preventing Contamination by	На	inds				25 Consumer advisory pro		<u> </u>	Γİ	n/a	1
8 Hands clean and properly washed	În	7	T	T	1	under cooked food				1	
9 No bare hand contact with RTE food	lh		1	\top		Requirements for Hig	thly Suscenth	اماد	Phr	ulat	ione
10 Adequate handwashing sinks properly	In	7.	+	-	1	26 Pasteurized foods used	: prohibited	ĺn	,0,0	Tulat	0113
supplied and accessible					1	foods not offered	»		1		
Approved Source	7 :	7	-			Foed/Color Additiv	es and Toylo	Si	het	ance	
11 Food obtained from source	In		T		\Box	27 Food additives; approve		-		h/a	1
12 Food received at proper temperature			'n	/a	T	properly used			ĺ	""J	1
13 Food received in good condition, safe,	In		T	+"	+	28 Toxic substances prope	rly identified	ĺn		+	
and unadulterated	- 1				1	stored and used	,	(11)			*
14 Required records available, shellstock		n/a	a	1	\top	Conformance wit	Angroved F	ioi	ihor	irac	لساب
tags, parasite destruction			1	1	11	29 Compliance with varian				n/a	
OFFICIAL ORDER FOR CORRECTION:	Base	d on an	ins	pecti		process/HACCP plan	·			9	
today, the items marked "OUT" indicated violations to	105	CMR 8	590	.000	and a	pplicable sections of 2013 FDA Foo	d Code. This repo	rt v	yhen:	Rinira	لسانخ
below by a Board of Health member or its agent cons	stutte	ea an ol	rder	of th	e Bo	ard of I-lealth. Failure to correct viols	tions cited in this	helpo	yt m≥	V MA	r uit in
suspension or revocation of the food establishment p	ennl	t and ce	2866	alion	of foc	d establishment operations. If you a	re subject to a no	tice	of su	spens	lon.
or non-renewal pursuant to 105 CMR 590.000 you m	ay re	quest a	he	aning	befor	e the board of health in accordance	with 10% CMR 59	0.01	5(R)	· L *10	1
Inspector: 2-3					- 12	Person In Charg			-(0),		4

Establishment	Lawrence	Family	Academy

Date: 03/22/2019

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS.

IN = In completince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-alice R = repeat violation

	Compliance Status	ίΝ	OUT	N/A	NO	COS	R		Compliance Status	IN	OUT	N/A	N/O O	OSF
	Safe food and Water	r			:		. 4	48	Warewashing facilities; installed.			٠, ١	٠, .	
30	Pasteurized eggs used where	ln		-			٦L		maintained, and used; test strips					
	required			L			_	49	Non-food contact surfaces clean		2			
31	Water and ice from approved source								Physical Facilities			٠	- 1	41540113
32	Variance obtained for specialized			n/a] [E	50	Hot and cold water available;	T				T
	processing methods								adequate pressure	.,,:				
	Food temperature co	ntre	ol	20.00	-		7 7	51	Plumbing Installed; proper					
33	Proper cooling methods used;	In					71		backflow devices	1.	200			
	adequate equipment for		*				113	52	Sewage and waste water properly					
	temperature control						11		disposed		8.0			- 1
34			-	Ť	n/c		1/2	53	Toilet features; properly,				-	7
	holding			1			11		constructed supplied, and cleaned					
35	Approved thawing methods used			1	n/c		11:	54	Garbage and refuse properly	1.				7
_	Thermometer provided and accurate		_	1			7		disposed; facilities maintained			,		1
_	Food Identification				J	-	11;	56	Physical facilities installed,	+	•	-		
37	Food properly labeled: original	i i	J.		T	İΤ	-11		maintained, and clean		1 8		[]	- 1
01	container						17	56	Adequate ventilation and lighting;	1.2		·	1	7
-	Prevention of Food Cont	2144	HH	fion	يبا			00	designated areas used					-1
38	Insects, rodents, and animals not	2111	Ta	T	į-		$\dashv\vdash$		Massachusetts Requirem	inter the			<u> </u>	- 1
30	present	. 1	1	1			11-	B 44	Anti-choking procedures in food	In	1		T-1	
rio.			-	╁	1	-		IVI I	service establishment	1111				}
39	Contamination prevented during		1	1	1.5		11-	140		+	<u>-</u>	-	-	-
	food preparation storage and		1	1	1		11-	M2	Food allergen awareness	ln	-	-	1	-
175	display	-	-	+	+	-		МЗ	Caterer	+			n/o	_
40	Personal cleanliness	-	-	+	1	<u></u>	-	M4	Mobile Food Operation	+-	ш_		n/o	-
41	Wiping cloths: properly used and		1				1	M5	Temporary Food Establishment	4	٠.		n/o	
	stored	١.,	_	_	شنا			M6	Public Market; Farmers Market		<u> </u>	_	n/ö	_
42		,.			١			М7	Residential Kitchen, Bed-and-				n/o	
	; Proper Use of Utens	Is,							Breakfast Operation	_				
43	In-use utensils properly stored							8M	Residential Kitchen: Cottage Food	1			n/o	- (
44	Utensils, equipment and linens;								Operation					
	properly stored, dried, and handled				L.,			M9	School Kitchen; USDA Nutrition	In				1
45	Single-use/single-service articles:			1					Program					
	properly stored and used].	1.				M10	Leased Commercial Kitchen	1			nio	. 1
46	Gloves used properly			1	_			M11	Innovation Operation	1		1	n/o	
	Utensils, Equipment and V	end	lino	1					Local Requirements			J	1	
47		Γ	7	T	T	T		L1	Local law or regulation	T	П	T	n/o	
	cleanable, properly designed,	ľ		}		1			Other,	1	1	1	n/o	-
	constructed and used				1,	1				1		1	["]	
	and the same and the same		1	1	1	1	11							

Carabianment; Lawre	Date: USIZZIZUT9 Page 3 of 1
Fail Code	DESCRIPTION OF VIOLATION
Discussion	No violations were observed. Observed milk in milk case refrigerator at 36F. Milk in walk-in at 35F. Fish sticks hot holding at 136F.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
	45 5
i	

BOARD OF HEALTH TOBACCO CONTROL PROGRAM

TEL: 978-620-3130 FAX: 978-722-9320



OOD ESTABLISHMENT INSPECTION REPORT	Bata	Type of Operation(s)	Type of inspection
Name Lawrence High School	Date 27/18	Food Service	Routine
Address 11 - 71 Ma Phrish Prad	Risk (Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 9 78 - 9 75 - 3 7 57)	Level	☐ Mobile	Date:
Owner 1 1) S	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
F, 1. 2.	Time 12 P.	Bed & Breakfast	General Complaint
The Children	4 in: 1	Permit No.	HACCP Other
Inspector Kizza FINA, Rouy Galbert ach violation checked requires an explanation on the name	Out:		provision(s) violated.
ach violation checked requires an explanation on the man	idilito pago(4) -	Non-co	ompliance with:
Violations Related to Foodborne Illness Interventions and	l Risk Factors_(Red Anti-Choking	590.009 (E)
Items) Violations marked may pose an imminent health hazard and r corrective action as determined by the Board of Health.		Tobacco	590.009 (F) [] areness 590.009 (G) []
(FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	ı Hands
1. PIC Assigned/Knowledgeable/Duties		wash Facilities	<u> </u>
EMPLOYEE HEALTH		FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		2
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cook	ting Temperatures	.2
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	ENTS FOR HIGHLY-SUSCEPT If and Food Preparation for I	IBLE-POPULATIONS (HSP) HSP
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices		ting of Consumer Advisories	•
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official Coday, the 590.000/f by a Boar order of the cited in the food establish have a rigand submitted of the food of t	of Violated Provisions Intervent Factors (Red Items 1-2 Order for Correction: Base items checked indicate federal Food Code. This is a federal Food Factor of Health member or it he Board of Health. Failuris report may result in substablishment permit and ment operations. If aggring to a hearing. Your reconstited to the Board of Health Failuristed The Board of Health F	ntions (2): used on an inspection violations of 105 CMR report, when signed belos agent constitutes an are to correct violations aspension or revocation of cessation of food eved by this order, you quest must be in writing alth at the above address
Inspector's Signatures Son Prince	nt: K-CSA	FINA.	_ 1 . 2-
PICs Signature: Pri	ot: Kelh	1 Blancier	Page of Pages

5 &	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	CORRECTION
		NO VIOLATIONS - CAROLIST	FON.S.
- 1			district.
- 1			
1			
			2
9.00			
			2 2
1			
			30
			*
a cu	Discussion With Person in Charge:	The same	Corrective Action Required: 🔯 No. 📋 Yes
1 7	in coluse of corres	ourseives and bancamed by	☐ Voluntary Compliance ☐ Employee Restriction/ Exclusion
			☐ Re-Inspection Scheduled ☐ Emergency Suspens
			☐ Embargo ☐ Emergency Closure
		The state of the s	Uvoluntary Disposal Section Other: Section 1

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

A.A			
Name: Lawrence High School	Date:02/15/2019		ype of Inspection
Address: 70-71 North Parish High School	Risk	Retail	Re-Inspection
Telephone: 978-975-2750	Level: 2		ate: 02/25/2019 or After late:
Owner:		Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Cathy	Time:	Permit No:	General Complaint
Inspector: J.Barclay	11:02 am	Permit No.	Other:
Each violation checked requires an explanation on the nat	rative page(s) ar	nd a citation of specific p	rovision(s) violated
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors. immediate correctiv	Non-complian ☐ Anti-Chokin ☐ Tobacco ☑ Allergen Av	ce with: g 590.009(E) 590.009(F)
FOOD PROTECTION MANAGEMENT	12. Prevention 13. Handwash	of Contemination from Hands	
1. PIC Assigned / Knowledgeable / Duties		W-1871 - 10 - 10 - 10 - 10 - 10 - 10 - 10 -	
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F 15. Toxic Chem	ood or Color Additive nicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potent	ially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	☐ 16 Cooling Ten☐ ☐ 17. Reheating☐ ☐ 18. Cooling☐ ☐ 19. Hot and Co☐ ☐ 20. Time As a ☐ ☐ 21. Food and F ☐ 21. Food and F ☐ 22. Posting of ☐ ☐ Number of Viol To Foodborne and Risk Factor Official Order f today, the items of 590.000/federal, F by a Board of He order of the Boar cited in this report the food establishment op have a right to a and submitted to within 10 days of	nperatures old Holding Public Health Control FOR HIGHLY SUSCEPTI	inspection f 105 CMR n signed below sititutes an st violations or revocation of of food s order, you be in writing bove address
Inspector	PIC		Page 1 of 2

Establishment: Lawren	ce High School		Date: 02/15/2019	Page 2 of
	1	DESCRIPTION OF VIOL	ATION	
ail Code				(0).57
590.009(G)(2)*	REGULATION: 399 A establishments sha and conspicuous na placing an order, The notice shall	llergens/Statement all include on all otice requesting a about the customer	printed menus and menu board customer to inform the serve 's allergy to a major food a cing your order, please info	s a clear r before llergen.
Discussion	milk in cold line frozen. Sanitizer accumulation and	unit at 39F. Pork at 200ppm. Hood, e	of inspection. Observed in walk-in at 38F. Frozen for equipment and floors were fresigns of pests. Handsink in in compliance.	
9.001	Correct all viola staff. Failure to result in adminis an unofficial ver	tions in entirety a correct all violat trative action and sion of the state r may be found at we	rely; non-criticals within 10 and maintain. Train and supertions and maintain correction or fines. The text in this regulations. Official version w.mass.gov/dph/fpp or by con	vise s may eport is of the
	£			
			at see	*
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	30 A	s	*	2
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		a (6)		
366 * 36	* * * * * * * * * * * * * * * * * * *	38°		्र अश्र हुं इ.स. इ.स.
×		* &:		
				77-01-01-01

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Name: Lawrence High School Complex	Inspection Date: 03/28/2019	Number of Priority and Priority
Address: 70-71 Parish Rd	Time In/Out: 12:15 pm / 01:14 pm	Foundation Violation(s):
Phone: 978-975-2762	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Kathy	Type of Inspection: Routine	Previous Inspection Date: 01/29/2019
Inspector: J.Barclay	Date of Re-Inspection: 04/07/2019 or /	After
FOODBORNE ILLNESS RISK FA	ACTORS AND PUBLIC HEALTH I observed N/A = not applicable COS = correct	

Compliance Status	IN (OUT,	N/A	N/O CO	S _R	Compliance Status	IN ₁ C	UT N/A	N/O COS R
Supervision	1				-	Protection from Contam	inati	on	
1 Person-In-Charge present,	In				П	15 Food separated and protected	In		
demonstrates knowledge, and		- 1				16 Food contact surface; cleaned	In		
performs duties	Н		- 1		П	and sanitized			
2 Certified Food Protection Manager	In				11	17 Proper disposition of returned,	l'n		
Employee Health						previously served, reconditioned			
3 Management, food employee and	ln				П	and unsafe food			
conditional employee; Knowledge,	П				11	Time/Temperature Control	for s	Safety	,
responsibilities, and reporting						18 Proper cooking times & temperatures			n/o
4 Proper use of restriction and exclusion	ln					19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting		out			П	holding			
and diarrheal events						20 Proper cooling time and temperature			n/o
Good Hygienic Practi	ces		-			21 Proper hot holding temperature	In		
6 Proper eating, tasting, drinking, or	In				П	22 Proper cold holding temperature	In		
tobacco use	1					23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	ln				\sqcap	24 Time as a Public Health Control		n/a	
mouth				1	Н	Consumer Advisory			************
Preventing Contamination b	у На	ınds	3			25 Consumer advisory provided for raw/	П	n/a	
8 Hands clean and properly washed	ln				П	under cooked food			
9 No bare hand contact with RTE food	ln				П	Requirements for Highly Suscepti	ole F	opula	ations
10 Adequate handwashing sinks properly	In				П	26 Pasteurized foods used; prohibited	П	n/a	
supplied and accessible					Ш	foods not offered			
Approved Source					_	Food/Color Additives and Toxic	Su	bstan	ces
11 Food obtained from source	In			Tree Hills		27 Food additives; approved and		n/a	
12 Food received at proper temperature				n/o	П	properly used			
13 Food received in good condition, safe,	In					28 Toxic substances properly identified,	in		
and unadulterated					П	stored and used			
14 Required records available, shellstock			n/a		71	Conformance with Approved F	эгос	edure	s
tags, parasite destruction					11	29 Compliance with variance/specialized		n/a	
OFFICIAL ORDER FOR CORRECTION:	Base	ed or	n an	inspecti	оп	process/HACCP plan			
today, the Items marked "OUT" indicated violations	to 10	5 CN	/IR 5	90,000	and a	pplicable sections of 2013 FDA Food Code. This rep	ort, w	hen sigr	ned
below by a Board of Health member or its agent co	nstitut	es a	n on	der of th	e Bo	ard of Health. Fallure to correct violations cited in this	repo	rt may r	esult in
suspension or revocation of the food establishment	регт	it an	d ce	ssation	of fo	od establishment operations. If you are subject to a ne	otice	of suspe	ension,
or non-renewal pursuant to 105 CMR 590.000 you	may r	eque	st a	hearing	befo	re the board of health in accordance with 105 CMR 5	90.01	5(B).	
Inspector:						Person In Charg			

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Lawrence High School Complex

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

[N = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

	Compliance Status	IN	אאן דטכ	A _N /C	COSR		Compliance Status	INC	UT N/A	NO COS	R
-	Safe food and Wate	r				48	Warewashing facilities: installed,				
30	Pasteurized eggs used where		n/a	a			maintained, and used; test strips				Ц
	required					49	Non-food contact surfaces clean				Ц
31	Water and ice from approved source						Physical Facilities				
32	Variance obtained for specialized		n/	a		50	Hot and cold water available;				П
	processing methods						adequate pressure				Н
	Food temperature co	ntro	ol .			51	Plumbing installed; proper	1	1		П
33	Proper cooling methods used;	In		T			backflow devices	\sqcup		Щ.,	Н
	adequate equipment for				1 1	52	Sewage and waste water properly		1	1 1	П
	temperature control						disposed		_		Н
34	Plant food properly cooked for hot			n/	o	53	Toilet features; properly,	1			П
	holding						constructed supplied,and cleaned		-		H
35	Approved thawing methods used			n/	o l	54	Garbage and refuse properly		į.		П
36	Thermometer provided and accurate						disposed; facilities maintained				\sqcup
	Food Identification					55	Physical facilities installed,		1		Н
37	Food properly labeled; original						maintained, and clean	Н		1	\mathbb{H}
	container					56	Adequate ventilation and lighting;	1 1		1 1	
	Prevention of Food Cont	am	inatio	n			designated areas used	Ш			Ц
38	Insects, rodents, and animals not						Massachusetts Requirem	1			
	present	_				M1	• • • • • • • • • • • • • • • • • • • •	In			11
39	Contamination prevented during					_	service establishment	14		-	\mathbb{H}
	food preparation,storage and		1 1	1		M2	Food allergen awareness	ln			\vdash
	display					M3				n/o	4
40	Personal cleanliness					, M4		-		n/o	-
41	Wiping cloths: properly used and		out			M5				n/o	1
	stored					M6	Public Market; Farmers Market	4		n/o	-
42	Washing fruits and vegetables					M7	The state of the s			n/o	
	Proper Use of Utens	ils					Breakfast Operation				-
43	In-use utensils properly stored					_ M8	Residential Kitchen: Cottage Food			n/o	
44	Utensils, equipment and linens:						Operation	4			+
	properly stored, dried, and handled	1		1		M9	School Kitchen; USDA Nutrition	Ť		n/o	
45	Single-use/single-service articles:				1 1		Program	_		44-	_
	properly stored and used						0 Leased Commercial Kitchen			n/o	_
46	Gloves used properly					M1	1 Innovation Operation			n/o	L
777	Utensils, Equipment and V	en	ding				Local Requirements				
47	Food and non-food contact surfaces		out			L1				n/o	_
	cleanable, properly designed,	1	,			L2	Other			n/o	
	constructed and used	1				11			1		
1											
		1	3						-		7.77

OBSERVATION: No written procedure for cleaning up vomiting and diarrhea was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation Discussion Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F. Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may	S Fail Code	DESCRIPTION OF VIOLATION
Was observed. OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F. Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state Rouse Book Store.	raii Code	
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OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation Discussion Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F. Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations of the State House Book Store.	4-101.16	OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS.
walk-in observed at 38F, Milk in student milk refrigerator at 35F. Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.	4-101.17	OBSERVATION: Observed wood planks in walk-in to store food items. Discussed with PIC wood limitations and food grade shelf should be used to elevate food items.
Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.	Discussion	Observed cooked vegetables hot holding at 136F. Cheese in walk-in observed at 38F. Milk in student milk refrigerator at 35F.
	9.001	Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting
	74()	

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Lawrence High School Complex@	Inspection Date: 04/10/2019	Number of Priority and Priority	Λ
Address: 70-71 Parish Rd	Time In/Out: 11:30 pm /12:20 pm	Foundation Violation(s):	U
Phone: 978-975-2762	Permit No.:	Number of Repeat P and PF	\cap
Email:	Risk Category: 2 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service		
Person-in-charge: Kathy	Type of Inspection: Re-Inspection	Previous inspection Date: 03/28	/2019
Inspector: J.Barclay	Date of Re-Inspection:		
	ACTORS AND PUBLIC HEALTH		
IN = in complaince OUT = out compliance N/O = no	of observed $N/A = not$ applicable $COS = correct$	ted on-site K = repeat violation	

Compliance Status	IN OUT	N/A N	O COS R	Compliance Status	INC	UT, N/A	N/O COS R
Supervision				Protection from Contami	nati	on	
1 Person-In-Charge present,	ln	П		15 Food separated and protected	In		
demonstrates knowledge, and			1 11	16 Food contact surface; cleaned	ln		
performs duties				and sanitized			
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ln		
Employee Health			.,	previously served, reconditioned			
3 Management, food employee and	ln	П		and unsafe food			
conditional employee; Knowledge,		1		Time/Temperature Control	for (Safety	
responsibilities, and reporting				18 Proper cooking times & temperatures			n/o
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting				holding			
and diarrheal events		1 1		20 Proper cooling time and temperature			n/o
Good Hygienic Practic	ces			21 Proper hot holding temperature	ln		
6 Proper eating, tasting, drinking, or	In	П		22 Proper cold holding temperature	In		
tobacco use				23 Proper date marking and disposition	ln		
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	
mouth				Consumer Advisory			
Preventing Contamination by	/ Hand	İs		25 Consumer advisory provided for rawl		n/a	
8 Hands clean and properly washed	In			under cooked food			
9 No bare hand contact with RTE food	ln			Requirements for Highly Suscept	ole I	opul	ations
10 Adequate handwashing sinks properly	ln	П		26 Pasteurized foods used; prohibited		n/a	1
supplied and accessible		1 1		foods not offered	Ш		
Approved Source				Food/Color Additives and Toxic	: Su	bstan	ces
11 Food obtained from source	ln			27 Food additives; approved and		n/a	1
12 Food received at proper temperature			n/o	properly used			
13 Food received in good condition, safe,	In	T		28 Toxic substances properly identified,	In		
and unadulterated				stored and used			
14 Required records available, shellstock		n/a	A I	Conformance with Approved	Proc	cedure	es
tags, parasite destruction				29 Compliance with variance/specialized	П	n/a	a
OFFICIAL ORDER FOR CORRECTION:				process/HACCP plan			1 1 1
today, the items marked "OUT" indicated violations	to 105 C	MR 59	90.000 and	applicable sections of 2013 FDA Food Code. This rep	ort, v	vhen sig	ned
below by a Board of Health member or its agent co	nstitules	an ord	ler of the B	oard of Health. Fallure to correct violations cited in this	s repo	ort may	result in
suspension or revocation of the food establishment	permit a	and ces	ssation of fo	ood establishment operations. If you are subject to a n	otice	of susp	ension,
or non-renewal pursuant to 105 CMR 590.000 you	may requ	uest a i	hearing bef	ore the board of health in accordance with 105 CMR 5	9 0 .01	15(B).	
Inspector:				Person In Charg			
Inspector.				1			

Food Establishment Inspection Report

		MIOJIN SOIUTIONS, LLC
Establishment: Lawrence High School Complex@	Date: 04/10/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSET	TS-ONLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS	= corrected on-site R = repeat	violation

					_					
	Compliance Status		TNA	N/O COS R		Compliance Status	IN OU	TNA	wo cos	S R
	Safe food and Wate	er .			48	Warewashing facilities: installed,			_	t
30	and the contract of the contra		n/a	a		maintained, and used; test strips			1	
_	required		\perp		49	Non-food contact surfaces clean	TT	\top		t
31	The state of the s					Physical Facilities				1_
32	Variance obtained for specialized		n/a		50	Hot and cold water available;	TT	TT		Т
	processing methods					adequate pressure		1 1		
	Food temperature co	ntrol			51	Plumbing installed; proper		++		t
33	Proper cooling methods used;	In				backflow devices				l
1	adequate equipment for				52	Sewage and waste water properly		11	_	H
	temperature control					disposed		1 1		
34	Plant food properly cooked for hot			n/o	53	Toilet features; properly,	\vdash	+	_	H
	holding					constructed supplied, and cleaned	1 1	11		
	Approved thawing methods used			n/o	54	Garbage and refuse properly		1 1	-	
36	Thermometer provided and accurate					disposed; facilities maintained				
	Food Identification		1		55	Physical facilities installed,	++-	++	+	Н
37	Food properly labeled; original		Т			maintained, and clean				ľ
	container				56	Adequate ventilation and lighting;		1-1		-
	Prevention of Food Conta	amina	tion			designated areas used	H	H		
38	Insects, rodents, and animals not	T	Г			Massachusetts Requireme	L_L	LL		Ц
	present				M1	Anti-choking procedures in food	In	7.1		
39	Contamination prevented during					service establishment	""	1 ~		
	food preparation, storage and	. 1			M2	Food allergen awareness	in			H
	display				M3	Caterer	101	+-	10	
40	Personal cleanliness				M4	Mobile Food Operation		-	10	-
41	Wiping cloths: properly used and			7	M5	Temporary Food Establishment		_	10	\dashv
	stored				M6	Public Market; Farmers Market	 		/0	-
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-		1	/0	\dashv
	Proper Use of Utensil	l S	11		1711	Breakfast Operation		l lu	/o	1
43	In-use utensils properly stored		П	$\neg r \dashv$	M8	Residential Kitchen: Cottage Food		\vdash	+	4
	Utensils, equipment and linens:	-	\vdash		IVIO	Operation		l lu	10	
	properly stored, dried, and handled	1			M9			++	4-1	4
45	Single-use/single-service articles:	-	Н	-H	IVIS	School Kitchen; USDA Nutrition		n	/o	1
	properly stored and used		Ш		MIIO	Program Leased Commercial Kitchen		\vdash		Ц
46	Gloves used properly	\dashv	\vdash	-++				n,		4
	Utensils, Equipment and Ve	nding			IVI I	Innovation Operation		n	o	4
47	Food and non-food contact surfaces	riuniy		-	14	Local Requirements				_
	cleanable, properly designed,				L1	Local law or regulation		ln/	_	
	constructed and used				L2	Other		l In/	0	
	oonsa doled and dagg		1							
	The state of the s									1

Date: 04/10/2(Page 3 of 3 Establishment: Lawrence High School Complex@ DESCRIPTION OF VIOLATION Date Verified Fail Code OBSERVATION: No written procedure for cleaning up vomiting and diarrhea Verified 04/10/19 was observed. REGULATION: Clean-up of Vomiting and Diarrheal Events 5-2-501,11-Pf OBSERVATION: Observed sponges near 3-bay sink. PIC stated they are used Verified 04/10/19 for washing dishes. Discussed with PIC that sponges may not be used for cleaning or sanitizing FCS. REGULATION: Sponges Use Limitation 41-4-101,16 OBSERVATION: Observed wood planks in walk-in to store food items. Verified 04/10/19 Discussed with PIC wood limitations and food grade shelf should be used to elevate food items. REGULATION: FCS Wood, Use Limitation 47-4-101.17 Observed cooked vegetables hot holding at 136F. Cheese in Discussion walk-in observed at 38F. Milk in student milk refrigerator at 35F. ***RE-INSPECTIONS*** OBSERVED ALL VIOLATIONS CORRECTED. Discussion OBSERVED FOOD GRADE SHELVES FOR WALK-IN AND NO SPONGES BEING USED FOR CLENA/SANITIZING FCS. Violations marked "Verified" have been corrected. Violations not marked 0-9.004 "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

BOARD OF HEALTH TOBACCO CONTROL PROGRAM

TEL: 978-620-3130 FAX: 978-722-9320

PICs Signature:



PUBLIC HEALTH CODE ENFORCEMENT **BUILDINGS** WEIGHTS AND MEASURES

	1853.	·	
OOD ESTABLISHMENT INSPECTION REPORT			
Name Leahy School.	Date (0) 24 18	Type of Operation(s) Food Service	Type of Inspection Proutine
Address 100 El rvina Ave.	Risk \	Retail	Re-inspection
Telephone 978 - 975 - 5959.	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner 1 1) C	HACCP Y/N	☐ Temporary	Pre-operation
Comen in Change (DIC)		Caterer Bed & Breakfast	Suspect Illness General Complaint
Person-in-Charge (PIC) (10 CM2N + 5001NO	Time In:	_	HACCP
Inspector KUSA PINA/Roy Gilbert	Out:	Permit No.	Other
ach violation checked requires an explanation on the nar	rrative page(s) a	•	4.00000
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an Imminent health hazard and corrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (E) 590.009 (F) 1 reness 590.009 (G)
FÖÖD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	🔲 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additives	
1. 3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source		ing Temperatures	,
5. Receiving/Condition	17. Rehea	-	
6. Tags/Records/Accuracy of Ingredient Statements	17. Kene	_	g.
7. Conformance with Approved Procedures/HACCP Plans	_		
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/Segregation/Protection	_	as a Public Health Control	N. F. BORIU AMONO (IIO)
9, Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE and Food Preparation for H	
10. Proper Adequate Handwashing			
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk official Or today, the 590.000/fe by a Board order of the cited in this the food esestablishm have a righ and submit within 10 d DATE OF F	of Violated Provisions Report Illnesses Intervent Factors (Red Items 1-22 order for Correction: Basitems checked indicate violated Food Code. This red of Health member or its a Board of Health. Failure is report may result in sustablishment permit and control operations. If aggriculated to the Board of Health days of receipt of this order.	cions b): ed on an inspection iolations of 105 CMR ioport, when signed below agent constitutes an e to correct violations pension or revocation of cessation of food yed by this order, you lest must be in writing that the above address
Inspector's Signature: 100 1/100 Prin	at: KDSA	TINA	
PICs Signature: / Print	11051	77.07	Page / of Pages

Page: Date: (0/0/6/18 Establishment Name: Leahy School

DESCRIPTION OF VIOLATION / PLANS FRINT CLEARS PLEASE PRINT CLEARS FLASS PRINT CLEARS	OUSHERS (EX DI OUSHERS (EX DI OUSHERS (EX DI OUSHERS (EX DI OUSHERS (EX DI OUSHERS (EX DI OUSHERS (EX DI OUSHERS)

Massachusetts Department of Public Health Division of Food and Drugs

OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320

Email: BOH@Lawrence.gov

Name: Leahy School	Date:02/14/2019		pe of Inspection Routine
Address: 100 Erving st	Risk	Retail	Re-Inspection
Telephone: 978-975-5959	Level: 2		te: te:
Owner:	4	Temporary Caterer	Pre-operation Suspect Illness
Person in Charge(PIC): Carmen	Time:	Permit No:	General Complaint Other:
Inspector: J.Barday	10:12 am	Permit No.	Other
Each violation checked requires an explanation on the na	arative page(s) a	nd a citation of specific pr	ovision(s) violated
		Non-compliand ☐ Anti-Choking	e with:
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an imminent health hazard and require	nd Risk Factors.		590.009(F)
action as determined by the Board of Health.	, minocialo son cos	Allergen Aw	areness 590.009(G)
FOOD PROTECTION MANAGEMENT		of Contemination from Hands	
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities	
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14, Approved I	Food or Color Additive	i -
3. Personnel with Infections Restricted/Excluded	15. Toxic Cher	nicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	ATURE CONTROLS(Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition	☐ 16 Cooling Te	mperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	19. Hot and C	= 0	
8. Separation/ Segregation/ Protection	20. Time As a	Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN'	T FOR HIGHLY SUSCEPTION	BLE POPULATIONS
10. Proper Adequate Handwashing 11. Good Hygienic Practices	21. Food and	Food Preparation for HSP	
11. Good Rygiefiic Fractices	CONSUMER A	DVISORY	
Violations Related to Good Retail Practices		Consumer Advisories	
Critical (C) violations marked must be corrected immediately	Number of Vic	plated Provisions Related	
or within 10 days as determined by the Board of Health.		Illness Interventions	0
Non-critical(N) violations must be corrected immediately or		ors (Items 1-22):	
within 90 days as determined by the Board of Health.	Official Order	for Correction Based on an	inspection
C N 23. Management and Personnel (FC-2)(590.003)	today, the items	checked indicate violations of	f 105 CMR n signed below
24. Food and Food Protection (FC-3)(590.004)	590,000/rederal	Food Code. This report, whe ealth member or its agent cor	nsifitutes an
25. Equipment and Utensils (FC-4)(590.005)	py a board of n	ealth member of its agent con and of Health. Failure to correc	et violations
26. Water, Plumbing and Waste (FC-5)(590.006)		ort may result in suspension of	
27. Physical Facility (FC-6)(590.007)	the food establi	shment permit and cessation	of food
28. Poisonous or Toxic Materials (FC-7)(590.008)	establishment of	perations. If aggrieved by this	order, you
29. Special Requirements (590.009)	have a right to	hearing. Your request must	be in writing
30. Other	and submitted t	to the Board of Health at the a	bove address
		of receipt of this order.	
SS S:590InspectForm9-14.doc	DATE OF RE	-INSPECTION:	
. ()			
	nia	6.	
Inspector	PIC (M	Page 1 of 2

Establishment: Leahy	· · · · · · · · · · · · · · · · · · ·
Fail Code	DESCRIPTION OF VIOLATION
3.305.11	OBSERVATION: Observed food stored near dry goods and inside freezer on shelves less than 6 inches above the floor. Food should be stored a minimum of 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
Discussion	Observed in double door refrigerators cheese at 38F and milk
	at 39F. Observed milk in student milk refrigerator at 40F. Observed no hot holding during time of inspection. Frozen foods were frozen. Sanitizer was at 200ppm. Handsink was in compliance. Certifications were in compliance.
X.E.s.	•
\	* **
	E
:e	
	98
× 9	62
	ec ₹
*	24
	gts.
	(*) <u>*</u>

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

Name: Leahy School	Inspection Date: 03/20/2019	Number of Priority and Priority Foundation Violation(s):	
Address: 100 Erving St	Time In/Out: 11:05 am / 11:11 am	Foundation Violation(s):	
Phone: 978-686-4920	Permit No.:	Number of Repeat P and PF	
Email:	Risk Category: 2 HACCP: No	Violation(s): U	
Owner:	Type of Operation: Food Service		
Person-in-charge: Carmen Paulino	Type of Inspection: Routine Previous Inspection Date: 02/25/20		
nspector: c.hudson	Date of Re-Inspection:		

Compliance Status	IN OUT	N/A	N/O COS R	Compliance Status	INOUT	TN/A	N/O COS	₹R
Supervision	22:13		इं.क्रिक्	Protection from Contami	nation	1	175,444	
1 Person-In-Charge present,	In		36	15 Food separated and protected	In			
demonstrates knowledge, and		4		16 Food contact surface; cleaned	In		S	
performs duties				and sanifized				1
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ln	1	2.5	Τ
Employee Health	· · · · · · · · · · · · · · · · · · ·	7		previously served, reconditioned		Ž.		
3 Management, food employee and	In	1.1	is:	and unsafe food			7.	
conditional employee; Knowledge,				Time/Temperature Control	for Sa	fety	97. ro	-
responsibilities, and reporting		17%	5"	18 Proper cooking times & temperatures			n/o	T
4 Proper use of restriction and exclusion	In	1		19 Proper reheating procedures for hot		n/a		
5 Procedures for responding to vomiting	In	7.	7.00 Kee	holding				
and diarrheal events		1	it.	20 Proper cooling time and temperature			n/o	T
Good Hygienic Practic	ses	(4°	N. 19 (1)	21 Proper hot holding temperature	In			T
6 Proper eating, tasting, drinking, or	In	1	20	22 Proper cold holding temperature	In			T
tobacco use				23 Proper date marking and disposition	In			T
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a		Τ
mouth				Consumer/Advisory		No.		
Preventing Contamination by	Hand	S	1.77	25 Consumer advisory provided for raw/	П	n/a		T
8 Hands clean and properly washed		J.	n/o	under cooked food			25.6	
9 No bare hand contact with RTE food	in			Requirements for Highly Suscept	le Po	pula	tions	
10 Adequate handwashing sinks properly	in	W		26 Pasteurized foods used; prohibited	In		2	T
supplied and accessible				foods not offered				
Approved Source	1348			Food/Color Additives and Toxic	Subs	tano	ces	2. 54
11 Food obtained from source	In			27 Food additives; approved and	In			1
12 Food received at proper temperature		Γ	n/o	property used	Ш			
13 Food received in good condition, safe,	In	200		28 Toxic substances properly Identified,	In			T
and unadulterated	1 1			stored and used	×			
14 Required records available, shellstock		n/a		Conformance with Approved F	roce	dure	s	7
tags, parasite destruction				29 Compliance with variance/specialized		ın/a		T
OFFICIAL ORDER FOR CORRECTION:	Based o	n an	Inspection	process/HACCP plan		1		
today, the items marked "OUT" indicated violations	to 105 C	MR 5	90.000 and	applicable sections of 2013 FDA Food Code. This repo	ort, whe	n sign	ned	-1-
below by a Board of Health member or its agent of	stitutes	an or	der of the Bo	oard of Health, Failure to correct violations cited in this	report r	may re	esuit in	
suspension or revocation of the food establishment	permit ar	nd ce	ssation of fo	od establishment operations. If you are subject to a no	otice of	suspe	nsion,	
or non-renewal pursuant 105 CMR 590.000 your	nay requ	est a	hearing befo	ore the board of heads in accordance with 105 CMR 59	90,015(1	B).		
Inspect	X		***	Person Ay Charge:				-
wy' S				11. 11	1		5	
				1 1		Pag	ge 1 of	3

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment:	Leahy School					03/20/2019	Page 2 of 3
CALL DESIGNATION OF THE PARTY O	GOOD RE	TAILP	RACTICES AND	MASSACHU	SETTS-ONLY	SECTIONS	Santa Maria
IM = In co	mplaince OI IT = out c	ompliance	N/O = not observed N/	A = not applicable	COS = corrected of	on-site R = repea	it violation

Compliance Status	INC	AW TUC	N/O COS R		Compliance Status	INC	N TUC	VA NO C	OSR
Safe food and Wate	To the	100	11.2	48	Warewashing facilities: installed,		. 3	510	
30 Pasteurized eggs used where	In			1	maintained, and used; test strips	11.	3		
required				49	Non-food contact surfaces clean	統	200	7	
31 Water and ice from approved source	- <u> </u>	100			Physical Facilities	***	†. · ·	***	
32 Variance obtained for specialized		n/a		50.	Hot and cold water available;	4.7			
processing methods			350		adequate pressure	-			$\perp \! \! \! \! \! \! \! \! \perp \! \! \! \! \! \! \! \! \! \!$
Food temperature co	ntro	F		51	Plumbing installed; proper	1.5			
33 Proper cooling methods used;		n/a			backflow devices		3	1	\perp
adequate equipment for				52	Sewage and waste water properly	4			
temperature control					disposed	. T.		1.	
34 Plant food properly cooked for hot			n/o	53	Toilet features; properly,		\$		
holding					constructed supplied, and cleaned				\perp
35 Approved thawing methods used			n/o	54	Garbage and refuse properly				
36 Thermometer provided and accurate		137			disposed; facilities maintained	ž::-	- 1		\perp
Food Identification	A	* A	常生作。而	55	Physical facilities installed,		1		
37. Food properly labeled: original		1.5	4.7 I		maintained, and clean				
container	-	1.5		56	Adequate ventilation and lighting;				
Prevention of Food Cont	amiı	nation			designated areas used	7	1		
38 Insects, rodents, and animals not	-	1.	1.50	P.	Massachusetts Requirem	ents		Calley	
present	· v	33	120	M1	Anti-choking procedures in food	ln			11
39 Contamination prevented during	15	227	2.5		service establishment	Ш			\perp
food preparation,storage and				M2	Food allergen awareness	In			
display				МЗ	Caterer			n/o	
40 Personal cleanliness		.,	120	M4	Mobile Food Operation			n/o	
41 Wiping cloths: properly used and	10.0	(3)	125	M5	Temporary Food Establishment			n/o	
stored	7.3	F.A		M6	Public Market, Farmers Market			. n/o	
42 Washing fruits and vegetables		14	14	M7	Residential Kitchen; Bed-and-		-	n/o	1
Proper Use of Utens	ils.:				Breakfast Operation				
43 In-use utensils properly stored				M8	Residential Kitchen: Cottage Food	Ł		n/o	
44 Utensils, equipment and linens:	<i>y</i> .	, ·		<u> </u>	Operation	1_			
properly stored, dried, and handled	. Q. 1	107	100	M9	School Kitchen; USDA Nutrition		*	n/o	1
45 Single-use/single-service articles:	1000				Program				
properly stored and used	6		()	M1	0 Leased Commercial Kitchen			n/ó	
46 Gloves used properly				M1	1 Innovation Operation			n/o	
Utensils, Equipment and V	end	ing		1,	Local Requirements	•••	•		1.3
47 Food and non-food contact surfaces	127	out	17.	L1	Local law or regulation			n/o	
cleanable, properly designed,	3		120	L2	Other			n/o	
constructed and used	134		[選]						
1	177								
L	143	1	<u> </u>	1 —			لــــا		

Page 3 of 3

Date: 03/20/2019

Establishment: Leahy School

all Code Discussion	Milk 34F, ric	ce 165F Beef 17	71F	20,000,000	(V)	
	chipped.				int is missing o	r
-101.19	REGULATION: NO	on FCS Constru	action and Repa	ir.	ш	
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BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	200		
Name NORTH COMMON EDW. CENINLE	X /1-6-17	Type of Operation(s) Food Service	Type of Inspection
Address 233 HAVERHILL ST	Risk	↑ □ Retail	☐ Re-inspection
Telephone 978 975 597/	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner LPS	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC) CHRISTINE KNY	Time	Bed & Breakfast	General Complaint HACCP
Inspector Vericu Militar	In: 10 (d O	Permit No. 017/17	Other
Each violation checked requires an explanation on the	and the same transfer of the s		
Market - Deleted to Foodbayes Illinous Intercentions	and Dick Easters	45 10 10	npliance with:
Violations Related to Foodborne Illness Interventions Items)	98	Tobacco	590.009 (E) 590.009 (F)
Violations marked may pose an imminent health hazard at	nd require immedia	te Allergen Awar	
corrective action as determined by the Board of Health.	Ž+;	P 41	
FOOD PROTECTION MANAGEMENT	🔲 12. Prev	ention of Contamination from	-lands
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	☐ 13. Hand	dwash Facilities	
	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	🗌 14. Аррі	oved Food or Color Additives	j. 3
Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	☐ 15: Toxi	c Chemicals	i de-
4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potentia	ly Hazardous Foods)
5. Receiving/Condition	☐ 16. Coo	king Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reh	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	ling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot	and Cold Holding	• _
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ENTS FOR HIGHLY-SUSCEPTIBE d and Food Preparation for HS	·
10. Proper Adequate Handwashing	_		19 CE CH
11. Good Hygienic Practices		RADVISORY ting of Consumer Advisories	8
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected		of Violated Provisions Re	
immediately or within 10 days as determined by the Board		borne llinesses Interventi (Factors (Red Items 1-22)	
of Health. Non-critical (N) violations must be corrected	Official (Order for Correction: Base	
immediately or within 90 days as determined by the Board of Health.	touay, un	e items checked indicate vid	
C N ²		federal Food Code. This rej rd of Health member or its a	
23. Management and Personnel (FC-2)(590.003)	order of t	he Board of Health: Failure	to correct violations
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)		nis report may result in susp	
26. Water, Plumbing and Waste (FC-5)(590.006)		establishment permit and c ment operations. If aggriev	
27. Physical Facility (FC-6)(590.007)		ght to a hearing. Your requi	
28. Poisonous or Toxic Materials (FC-7)(590.008)	and subr	nitted to the Board of Healt	h at the above address
29. Special Requirements (590.009)		days of receipt of this orde	r.
30. Other	DATE OF	RE-INSPECTION:	
	j	& *	<u> </u>
Inspector's Signature: Valda Mulles	Print: Valda	Miller	,
PICs Signature: Dem	Print: Christia	w Kow.	Page of Pages

1 Date: 1/- 6 -CONPLEX Establishment Name: WORT CONTINION & DU.

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Page:

N Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified Corrective Action Required: No d 61 □ Voluntary Compliance 111114 □ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION J. ☐ Embargo いのけられない PLEASE PRINT CLEARLY 0 5.7 1/2410) GREETED FOLLDWEE Sanitary INS SCTION $\mathcal{H}_{\mathcal{K}}$ Grich ir. 10 da 0 0 0 her Discussion With Person in Charge: $\omega_{\mathcal{E}}$ Hils Commend C - Critical Item R - Red Item PERFORNIHMCE NSPECTION. Code Reference 00 No Hear

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			
Name	Date OS/17	Type of Operation(s) Food Service	Type of Inspection Routine
CONTRACTOR STATE CONCES	Risk	Retail	Re-inspection
Address 335 Howerfull S.	Level	Residential Kitchen Mobile	Previous Inspection Date:
Telephone (178 975 975		Temporary	☐ Pre-operation
Owner LFS.	HACCP Y/N	Caterer Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
Person-in-Charge (PIC) Christine Kay	Time ! /SP	Permit No.	HACCP Other
Inspector Kosa Lina/Kory (5-1024	Out:		
ach violation checked requires an explanation on the name	rative page(s) a	nd a citation of specific Non-c	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an imminent health hazard and r		Red Anti-Choking	590.009 (E) 590.009 (F)
corrective action as determined by the Board of Health.		2601	₩
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	lwash Facilities	,
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	· ·
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	غير
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potent	lially Hazardous Foods)
5. Receiving/Condition	_	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	_	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	_	5
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/Segregation/Protection		e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	ENTS FOR HIGHLY-SUSCEPT d and Food Preparation for	HSP
10. Proper Adequate Handwashing			
11. Good Hygienic Practices	CONSUMER	RADVISORY ting of Consumer Advisorie:	3
Tr. Good Hygieria Fradeisada	☐ 22. F03	ally of Obligation (to the time	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	To Food and Risk Official Control today, the 590.000/s by a Boa order of the food establish	rd of Health member or i the Board of Health. Failt his report may result in s establishment permit and propert operations. If aggri	ntions 22): ased on an inspection violations of 105 CMR report, when signed belo ts agent constitutes an ure to correct violations uspension or revocation of the cessation of food eved by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	and subr within 10	ight to a hearing. Your remitted to the Board of He days of receipt of this of RE-INSPECTION:	aith at the above address
())			
Pri	nt 12 25 2	(.1-1.14	

Establishment Name: North Cranning France Confedate: 6 28/18

Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verlfied Corrective Action Required: 1 No □ Other: □ Voluntary Compliance ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo PLEASE PRINT CLEARLY COUNCI CONST. HOME いらいたらいい Discussion With Person in Charge: Nove こうにいいい 02 C - Critical Item R - Red Item 1. forceince Code Reference

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Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
741	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and
		applicants*
	590.003(F)	Responsibility of a Food Employee or an
		Applicant to Report to the Person in Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590,003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water from Regulated Sources					
	590.004(A-B)	Compliance with Food Law*					
	3-201.12	Food in a Hermetically Sealed Container*					
	3-201.13	Fluid Milk and Milk Products*					
	3-202.13	Shell Eggs*					
	3-202.14	Eggs and Milk Products, Pasteurized*					
	3-202,16	Ice Made From Potable Drinking Water*					
	5-101.11	Drinking Water from an Approved System*					
	590.006(A)	Bottled Drinking Water*					
	590.006(B)	Water Meets Standards in 310 CMR 22,0*					
		Shellfish and Fish From an Approved Source					
	3-201.14	Fish and Recreationally Caught Molluscan					
		Shellfish*					
	3-201,15	Molluscan Shellfish from NSSP Listed					
		Sources*					
		Game and Wild Mushrooms Approved by					
		Regulatory Authority					
	3-202.18	Shellstock Identification Present*					
	590.004(C)	Wild Mushrooms*					
	3-201.17	Game Animals*					
.5		Receiving/Condition					
Li	3-202.11	PHFs Received at Proper Temperatures*					
	3-202.15	Package Integrity*					
12	3-101.11	Food Safe and Unadulterated*					
6		Tags/Records: Shellstock					
	3-202.18	Shellstock Identification*					
	3-203.12	Shellstock Identification Maintained*					
		Tags/Records: Fish Products					
	3-402.11	Parasite Destruction*					
	3-402.12	Records, Creation and Retention*					
	590.004(J)	Labeling of Ingredients*					
		Conformance with Approved Procedures					
70	1	/HACCP Plans					
-	3-502.11	Specialized Processing Methods*					
	3-502.12	Reduced Oxygen Packaging, Criteria*					
	8-103.12	Conformance with Approved Procedures*					

PROTECTION FROM CONTAMINATION

	PROTECTION FROM CONTAMINATION				
≥8		Cross-Contamination			
	3-302.11(A)(1)	Raw Animal Foods Separated from			
		Cooked and RTE Foods*			
ſ		Contamination from Raw Ingredients			
Ī	3-302.11(A)(2)	Raw Animal Foods Separated from Each			
- 1		Other*			
- [Contamination from the Environment			
ſ	3-302.J1(A)	Food Protection*			
ſ	3-302.15	Washing Fruits and Vegetables			
1	3-304.11	Food Contact with Equipment and Utensils*			
Ī		Contamination from the Consumer			
I	3-306.14(A)(B)	Returned Food and Reservice of Food*			
Í		Disposition of Adulterated or			
	NeX	Contaminated Food			
000000	3-701.11	Discarding or Reconditioning Unsafe Food*			
9		Food Contact Surfaces			
	4-501.111	Manual Warewashing - Hot Water			
		Sanitization Temperatures*			
1	4-501.112	Mechanical Warewashing - Hot Water			
		Sanitization Temperatures*			
1	4-501.114	Chemical Sanitization - temp., pH,			
i i		Concentration and Hardness*			
	4-601.11(A)	Equipment Food Contact Surfaces and			
1		Utensils Clean*			
	4-602.11	Cleaning Frequency of Equipment Food -			
		Contact Surfaces and Utensils*			
	4-702.11	Frequency of Sanitization of Utensils and			
	·	Food Contact Surfaces of Equipment*			
	4703.11	Methods of Sanitization - Hot Water and			
		Chemical*			
10		Proper, Adequate Handwashing			
:==:5:-:::	2-301.11	Clean Condition - Hands and Arms*			
	2-301.12	Cleaning Procedure*			
	2-301.14	When to Wash*			
11		Good Hygienic Practices			
	2-401.11	Eating, Drinking or Using Tobacco*			
	2-401,12	Discharges From the Eyes, Nose and			
		Mouth*			
	3-301.12	Preventing Contamination When Tasting*			
12		Prevention of Contamination from Hands			
,	590,004(E)	Preventing Contamination from Employees*			
13		Handwash Facilities			
		Conveniently Located and Accessible			
	5-203.11	Numbers and Capacities*			
	5-204.11	Location and Placement*			
	5-2405.11	Accessibility, Operation and Maintenauce			
		Supplied with Soap and Hand Drying			
		Devices			
	6-3/01.11	Handwashing Cleanser, Availability			
	6-301.12	Hand Drying Provision			

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives	
	3-202.12	Additives*	
	3-202.14	Protection from Unapproved Additives*	
150	ž.	Polsonous or Toxic Substances	
	7-101.11	Identifying Information – Original Containers*	
	7-102.11	Common Name - Working Containers*	
	7-201.11	Separation - Storage*	
	7-202.11	Restriction - Presence and Use*	
i	7-202.12	Conditions of Use*	
	7-203.11	Toxic Containers - Prohibitions*	
	7-204.11	Sanitizers, Criteria - Chemicals*	
	7-204.12	Chemicals for Washing Produce, Criteria*	
	7-204.14	Drying Agents, Criteria*	
	7-205.11	Incidental Food Contact. Lubricants*	
	7-206.11	Restricted Use Pesticides. Criteria*	
	7-206.12	Rodent Bait Stations*	
	7-206.13	Tracking Powders, Pest Control and Monitoring*	

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for		
		PHFs		
X1=5=4	3-401.11A(1)(2)	Eggs - 155°F 15 sec.		
		Eggs - Immediate Service 145°F 15 sec.		
1	3-401.11(A)(2)	Comminuted Fish, Meats & Game		
		Animals - 155°F 15 sec.*		
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*		
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.*		
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs.		
		Stuffing Containing Fish, Meat.		
		Poultry or Ratites - 165°F 15 sec.*		
	3-4(11.11(C)(3)	Whole-muscle, Intact Beef Steaks		
		145°F *		
	3-401.12	Raw Animal Foods Cooked in a		
		Microwave 165°F*		
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec.*		
17		Reheating for Hot Holding		
2.4.2	3-4()3.11(A)&(D)	PHFs 165°F 15 sec.*		
	3-403.11(B)	Microwave - 165°F 2 Minute Standing		
		Time*		
	3-403.11(C)	Commercially Processed RTE Food -		
		140°F*		
	3-403.11(E)	Remaining Unsliced Portions of Beef		
		Roasts*		
183		Proper Cooling of PHFs		
	3-501.14(A)	Cooling Cooked PHFs from 140°F to		
		70°F Within 2 Hours and From 70°F to		
		41°F/45°F Within 4 Hours.*		
	3-501.14(B)	Cooling PHFs Made From Ambient		
	50111 (2)	Temperature Ingredients to 41°F/45°F		
	1	Within 4 Hours.*		

^{*} Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

3-3	501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours*
3-:	501.15	Cooling Methods for PHFs
10.		PHF Hot and Cold Holding
	501.16(B) 0.004(F)	Cold PHFs Maintained at or below 41°F/45°F *
3-:	501,16(A)	Hot PHFs Maintained at or above 140°F *
3-:	501.16(A)	Roasts Held at or above 130°F *
20		Time as a Public Health Control
3-:	501.19	Time as a Public Health Control*
59	0.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served*
	3-801.11(C)	Unopened Food Package Not Re-served*

CONSUMER ADVISORY

-22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw. Undercooked or Not Otherwise Processed to Eliminate Pathogens*
(3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 –
	Special Requirements.

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensils	. FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC-6	.007
28.	Poisonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

Viassachusetts Department of Public Health Division of Foodtand Lings FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

The state of the s		Email: Doritocawichoc.gov		
Name: North Common High School	Date:02/14/2019	Type of Operation Type of Inspection		
Address: 233 Haverhill St	Risk Level: 2	▼ Food Service ▼ Routine Retail Re-Inspection		
Telephone: 978-975-5971		Residential Kitchen Date: Mobile Date:		
Owner:		Temporary Pre-operation		
Person in Charge(PIC): Christine Kay	Time: 11:09 am	☐ Caterer ☐ Suspect Illness ☐ General Complaint ☐ Other:		
Inspector: J.Barciay	11,09 am	Permit No. Other		
Each violation checked requires an explanation on the r	narative page(s) ar	nd a citation of specific provision(s) violated		
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	and Risk Factors.	Non-compliance with: ☐ Anti-Choking 590,009(E)		
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Hands		
1. PIC Assigned / Knowledgeable / Dutles	13. Handwash F	Facilities		
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	<u> </u>	ood or Color Additive		
FOOD FROM APPROVED SOURCE				
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods) 16 Cooling Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding			
PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection		u nolang Public Health Control		
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices	REQUIREMENT	FOR HIGHLY SUSCEPTIBLE POPULATIONS pood Preparation for HSP		
	CONSUMER AD	VISORY		
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viola To Foodborne II and Risk Factor Official Order fo today, the items of 590.000/federal Fo by a Board of Heal order of the Board cited in this report the food establish establishment ope have a right to a he	or Correction.Based on an inspection necked indicate violations of 105 CMR and Code. This report, when signed below at member or its agent consititutes an of Health. Failure to correct violations may result in suspension or revocation of ment permit and cessation of food rations. It aggrieved by this order, you earing. Your request must be in writing the Board of Health at the above address eccipt of this order.		
Inspector	PIC \	Page 1 of 2		

il Code	DESCRIPTION OF VIOLATION
Discussion	Observed no violations. Cheese in walk in at 36F. Reach in double door refrigerator cheese at 40F. Sandwich in cold line at 39F. Milk in student milk refrigerator at 38F. No hot holding observed during time of inspection. Frozen foods were frozen. Observed sanitizer at 200ppm. Hood, equipment and floor were clean and free of accumulation. Handsinks in compliance. No signs of pests. Certifications were in compliance.
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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			
Name OLIVER PHATINERSHAP SCHOOL	Date S-26-7	Type of Operation(s)	Type of Inspection Routine
Address 183 HAVEAHILL STARET	Risk	Retail	Re-inspection Previous Inspection
Telephone 9-26 7938170	Level	Residential Kitchen Mobile	Date:
Owner 1. P.S.	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
	Time	Bed & Breakfast	General Complaint
Person-in-Charge (PIC) 1111/1/2 (PIC) 111/1/27 Inspector VEVEVE 111/1/27	in: 14 /4/ Out:	Permit No.	HACCP Other
ach violation checked requires an explanation on the narra			provision(s) violated.
		Non-co	mpliance with:
Violations Related to Foodborne Illness Interventions and Items)	Risk Factors (WHITE ALIAMINE	590.009 (E)
Violations marked may pose an Imminent health hazard and re corrective action as determined by the Board of Health.	quire immediat	e Tobacco Allergen Awa	590.009 (F) reness 590.009 (G)
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FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ention of Contamination from	nanuş
EMPLOYEE HEALTH		lwash Facilities V FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	•
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		•
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		ting Temperatures	
5. Receiving/Condition	☐ 17. Rehe		
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooli		*
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION		and Cold Holding	
281		as a Public Health Control	
 ☐ 8. Separation/Segregation/Protection ☐ 9. Food Contact Surfaces Cleaning and Sanitizing 	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	
10. Proper Adequate Handwashing	☐ 21. Food	I and Food Preparation for H	SP
	CONSUMER		
11. Good Hygienic Practices	☐ 22. Post	ing of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodle and Risk Official Coday, the 590,000/f by a Boar order of the cited in the food establish have a rigand submy within 10	of Violated Provisions Reported Illnesses Intervent Factors (Red Items 1-2: Order for Correction: Base items checked indicate vederal Food Code, This red of Health member or its he Board of Health. Failure is report may result in substablishment permit and ment operations. If aggriculated to the Board of Health days of receipt of this ord RE-INSPECTION:	tions 2): sed on an Inspection riolations of 105 CMR aport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food ved by this order, you nest must be in writing th at the above address

Inspector's Signature: Va Sele ALICLES	Print: Valde Miller	
PICs Signature:	Print LUNE CEDVALLOG 10	Page of Pages

Establishment Name: OLIVER PRATILEXSEN SCHOOL

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Page:

Date: 1916 177

T. Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified å □ Other: Corrective Action Required: 学のながった。 ☐ Voluntary Compliance ☐ Voluntary Disposal □ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 召为无关师即阿丁尼 の人が年からいる PLEASE PRINT CLEARLY 1. 16 2 13 MIC N. M. S. W. S. 7° ef 1 3~ のできないのり M G L るときる場合の表現 THE STATE OF THE ひょくしんしょう テレ 4 - - 2 DROPMES CHESTED がけん 5.05.T 141 · (2) Discussion With Person in Charge: $(\bigcup_{\mathcal{E}} \mathcal{E})$ RODEMT 9度11万段12万 がいが PLEASE Violations C - Critical Item R - Red Item いるアライブラン ATTENT TIME シゴダン Code Reference 21.105 d 11. 18-18 Kem No.

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Page f of Pages

FOOD ESTABLISHMENT INSPECTION REPORT	Date Type of Operation(s) Type of Inspection
Name ()LIVSA PALTNERSHIP SCHOOL	/ //. / Food Service Routine,
The state of the s	Risk Retail Previous Inspection
TAS PRINT OF THE STATE OF THE S	Mobile Date:
7.14.5	HACCP Y/N Caterer Suspect Illness
	Time Bed & Breakfast General Complaint
1 1 1 1 1 1 1 1 1 1 1 1 1	In: A YTT Permit No. 15 6 7 Other
Inspector / // // // // // // // // // // // //	parrative page(s) and a citation of specific provision(s) violate
Violations Related to Foodborne Illness Interventions	and Risk Factors_(Red Anti-Choking 590.009 (E). ☐
Items) Violations marked may pose an imminent health hazard a	I DUSCO SACASA (1)
corrective action as determined by the Board of Health.	
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned/Knowledgeable/Outlies	☐ 13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
☐ 2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Calor Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
☐ 4. Food and Water from Approved Source	16. Cooking Temperatures
5. Receiving/Condition	17. Reheating
6. Tags/Records/Accuracy of Ingredient Statements	18. Cooling
7. Conformance with Approved Procedures/HACCP Plans	19. Hot and Cold Holding
PROTECTION FROM CONTAMINATION	20. Time as a Public Health Control
8. Separation/Segregation/Protection	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HS
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
☐ 11. Good Hygienic Practices	22. Posting of Consumer Advisories
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Print:

Date: //- / 12- - / 以子がら Establishment Name: OLIVER PHATAERSHIA

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Yes 🗌 Re-Inspection Scheduled 🔲 Emergency Suspension ☐ Employee Restriction/ Exclusion □ Emergency Closure Date Verified S Other -42 Corrective Action Required: NA NA ☐ Voluntary Compliance □ Voluntary Disposal 5 ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION () 一一片 न्द्रो PLEASE PHINT CLEARLY 下し!!なら いいるよう で半 O 11/5/12C 12/2" Ç.J Discussion With Person in Charge: C.-.Critical Item R - Red Item 111 Spection Code Raference

فطلائها المرازم والمراجع والمعارة كالداما المائم ومات والمراد ماكات المنازاة الإلااة

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Name	FOOD ESTABLISHMENT INSPECTION REPORT			T of Inspection
Address Shave Shav	Name Divise Salacel	Date 16 18		Routine
Telephone Reveal			Retail	
Temporary Owner	(B) MUVERPHANT, OF	Level		
General Complaint, General	Telephone 978-975-5466			☐ Pre-operation
Inspector Company Permit No. Content Permit No. Permit No. Permit No. Content Permit No. Content Permit No. P	Owner L. +	HACCP Y/N	I ==	
Inspector Company Co	Person-in-Charge (PIC) Linne terminalez		☐ Bed & Bleakiast	
Violations Related to Foodborne Illiness Interventions and Risk Factors (Red Items) Violations Related to Foodborne Illiness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate Anti-Choking San.009 (F) Sa	Ingrestor - COSA JATA	Out		
Violations Related to Foodborne Illness Interventions and Risk Factors [Red Items) Violations marked may pose an imminent health hazard and require immediate Violations marked may pose an imminent health hazard and require immediate Violations marked may pose an imminent health hazard and require immediate FOOD PROTECTION MANAGEMENT 12. Prevention of Contamination from Hands 13. Handwash Facilities 7. Pic Assigned/Knowledgeable/Duties 14. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 3. Personnel with Infections Restricted/Excluded 3. Personnel with Infections Restricted/Excluded 6. Tags/Records/Accuracy of ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 13. Handwash Facilities 14. Approved fipod or Color Additives 15. Toxic Chemicals 16. Cooking Temperatures (Potentially Hazardous Foods) 17. Reheating 18. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories CONSUMER ADVISORY (Potentially or within 90 days as determined by the Board of Health.) 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(690.004) 25. Equipment and Utensils (FC-3)(690.005) 26. Water, Plumbing and Waste (FC-5)(690.005) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(690.007) 29. Special Requirements (690.009) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 30. Other (FC-6)(690.007) 3	Each violation checked requires an explanation on the name	rative page(s) a	and a citation of specific	provision(s) violated.
Tobacco Allergen Awareness Sea.0.09 (G)	9965		7707-50	ompliance with:
Violations marked may pose an imminent health hazard and require immediate	Violations Related to Foodborne Illness Interventions and	I Risk Factors_(Red Anti-Choking	
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□ 6. Tags/Records/Accuracy of ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. □ Nanagement and Personnel □ 23. Management and Personnel □ 24. Food and Food Protection □ 25. Equipment and Utensils □ CFC-3(690.003) □ 26. Water, Plumbing and Waste □ CFC-5(690.005) □ 27. Physical Facility □ 28. Poisonous or Toxic Materials (FC-7(580.007) □ 28. Poisonous or Toxic Materials (FC-7(580.008) □ 29. Special Requirements □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed be by a Board of Health, Failure to correct violations order of the Board of Health. Failure to correct violations order of the Board of Health and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing, Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: □ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) □ 20. Time as		[7] 17. Reh	eating	-
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8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 13. Good Hygienic Practices 14. Good Hygienic Practices 15. Food and Food Protection 16. Food Sumer Advisories 16. Food Sumer Advisories 16. Food Sumer Advisories 17. Food Sumer Advisori	PROTECTION FROM CONTAMINATION	_	•	•
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Inspector's Signature: Print: ROSA TIVA	29. Special Requirements (590.009)	Within 10	cays of receipt of this of	uci.
Inspector's Signature: Dec IVC Print: ROSA TINA			A M	-8
Inspector's Signature:			$\overline{}$	
Printing Company Company Page Of Page	Inspector's Signature:	int: KOSA	Contract Party	1 7
PH CAMPINE A PER A		intiq , MNK	e texnorel.	Page _ of Pages

☐ Re-Inspection Scheduled ☐ Emergency Suspension Yes ☐ Employee Restriction/ Exclusion ☐ Emergency Closure ()⁻ 新日.Other: Date Verified oN ∑ Page: Corrective Action Required: ☐ Voluntary Compliance ☐ Voluntary Disposal ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date: 8 110 118 とデ PLEASE PRINT CLEARLY proceeded The state of the s な書き The state of the s CORPLE NO VIOLATION and Establishment Name: () | 14-86 School See 1 1000 とっている Discussion With Person in Charge C - Critical Item R - Red Item Dec Fron whooluced Code Reference ttem No.

. . .

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Oliver Partnership School	Inspection Date: 03/05/2019	Number of Priority and Priority
Address: 183 Haverhill St	Time In/Out: 12:05 pm / 12:59 am	Foundation Violation(s):
Phone: 978-722-8140	Permit No.;	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	34.4 3.44
Person-In-charge: Lianne Fernandez	Type of Inspection: Routine	Previous Inspection Date:
Inspector: J.Barclay	Date of Re-Inspection:	
FOODBORNE ILLNESS RISK (N = in comptaince OUT = out comptiance N/O	FACTORS AND PUBLIC HEALTH = not observed N/A = not applicable COS = correct	INTERVENTIONS_ ted on-site R = repeat violation

Compliance Status	INO	UT N/A	NO	COSR	Compliance Status	INC	AVI, TUC	N/O C	OS R
Supervision			-		Protection from Contam	inat	ion		
1 Person-In-Charge present,	In	7	1	TT	15 Food separated and protected	In			
demonstrates knowledge, and					16 Food contact surface; cleaned	ln			
performs duties					and sanitized				
2 Certified Food Protection Manager	In				17 Proper disposition of returned,	In			
Employee Health	- 1-		1		previously served, reconditioned		1	ш	
3 Management, food employee and	Inl	\neg	Т	TT	and unsafe food	1			
conditional employee; Knowledge,		100			Time/Temperature Control	for	Safety	,	
responsibilities; and reporting	1		ŀ		18 Proper cooking times & temperatures	-		П	
4 Proper use of restriction and exclusion	In	+	\vdash	-	19 Proper reheating procedures for hot	П		n/o	
5 Procedures for responding to vomiting			1		holding		1		
and diarrheal events	1	ŀ	1			In			
Good Hyglenic Practic	es		1		21 Proper hot holding temperature	In	_	П	77
6 Proper eating, tasting, drinking, or	In	.	T	IT	22 Proper cold holding temperature	In		П	
tobacco use	"	1			23 Proper date marking and disposition			n/o	
7 No discharges from eyes, nose and	ln	+	T	1-1-	24 Time as a Public Health Control	П	n/a		
mouth	""	İ		1	Consumer Advisory				
Preventing Contamination by	Ha	nds		1	25 Consumer advisory provided for raw/	П	n/a	П	
8 Hands clean and properly washed	In	T	Т	TT	under cooked food				- 11
9 No bare hand contact with RTE food	In		T		Requirements for Highly Suscepti	ole i	opula	ation	s
10 Adequate handwashing sinks properly	In		1	+	26 Pasteurized foods used; prohibited	In		П	
supplied and accessible	"		1		foods not offered				- 11
Approved Source			٠٠٠		Food/Color Additives and Toxic	Su	hstan	ces	
11 Food obtained from source	in		T	TT	27 Food additives; approved and		n/a	1	
12 Food received at proper temperature			n/c		properly used				
13 Food received in good condition, safe,	in		t	1	28 Toxic substances properly identified,	lin		\Box	\neg
and unadulterated	"			1	stored and used		1	11	
14 Required records available, shellstock		n/a	- 		Conformance with Approved I	Prot	edure	S	
tags, parasite destruction			Ĩ		29 Compliance with variance/specialized		n/a		
OFFICIAL ORDER FOR CORRECTION:	Base	d on an	ins	pection	process/HACCP plan	\mathbb{I}			
loday, the items marked "OUT" indicated violations	to 105	CMR!	590.	000 and	applicable sections of 2013 FDA Food Code. This rep	ort, w	hen sign	ned	المست
					pard of Health. Fallure to correct violations cited in this				n
suspension or revocation of the food establishment	pemii	and o	esse	tion of fo	ood establishment operations. If you are subject to a n	otice	of suspe	ension	
or non-renewal pursuant to 105 CMR 590,000 years	nay re	quest a	hea	aring bef	pre the board of health in accordance with 105 CMR 5	90.01	5(B).		
Inspector:	1	-)	7	Person Ip Charge:			,	
				1_	1 01		1	<i>[</i>]

Food Establishment Inspection Report

MoJIN Solutions, LLC

▼ 4-bil-barantr	Olliver Bartmarahin School			Date:	03/05/2019	Page 2 of 3
	Oliver Partnership School GOOD RETAIL PRA	CTICES ANI	MASSACHU	SETTS-ONLY	SECTIONS	t.
th) = in cor	polaince OI IT = out compliance N/C	= not observed	WA = not applicable	COS = corrected or	n-site R = repeat vi	lolation

5.5	Compliance Status	IN OU	,N/A	NO CO		Compliance Status	1-	JT N/A			-
	Safe food and Water		n/a		48	Warewashing facilities: installed, maintained, and used; test strips				- 4	
30	Pasteurized eggs used where		Iva		49	Non-food contact surfaces clean	T				
4.4	required Water and ice from approved source	-	+	-	-	Physical Facilities					
31	Variance obtained for specialized		n/a	\dashv	50	Hot and cold water available;	T				١
32			1""			adequate pressure	L				1
	processing methods Food temperature co	otrol	1		51	Plumbing installed; proper					١
20	Proper cooling methods used;	In	T	П	11	backflow devices	1				ļ
33	adequate equipment for				52	Sewage and waste water properly disposed					
0.4	temperature control Plant food property cooked for hot	-	+	n/o	53						١
J4	A STATE OF THE STA					constructed supplied, and cleaned	1	_	-		-
25	holding Approved thawing methods used	\vdash	1	n/o	54	Garbage and refuse properly			t		
35		\vdash	+		11	disposed; facilities maintained	1		1	_	
36	Food Identification			1 1	55	Physical facilities installed,	- 1		1		
27		П	T	TT	11	maintained, and clean	1			1	
37	container		1	1 1	56	Adequate ventilation and lighting;	1				
	Prevention of Food Cont	amin	ation		-{	designated areas used					
00	i I I - I I I I I I I		1	İΠ	1	Massachusetts Requireme	nts				_
38		11	1	1 1	M		In				
	present Contamination prevented during	1	_	11	11	service establishment			\perp	_	_
35				1 1	M	2 Food allergen awareness	In	(A)			_
	food preparation, storage and	1 1	- 1	1 1	M		in				
_	display Personal cleanliness	+	_		N	4 Mobile Food Operation			n/		
	Wiping cloths: properly used and	++	_		TIM	- 157. (. l. 6. h			n/	0	_
4		1 1			II	6 Public Market; Farmers Market			n/	0	_
	stored	++	-			7 Residential Kitchen; Bed-and-			n/	0	
4	 Washing fruits and vegetables Proper Use of Utens 	السا			-11	Breakfast Operation				\perp	
Ļ		T	Т	T		18 Residential Kitchen: Cottage Food			n	10	
	3 In-use utensils properly stored	++		-	HI -	Operation	***				
4	4 Utensils, equipment and linens: properly stored, dried, and handled		_	_		9 School Kitchen; USDA Nutrition Program	in				
4	5 Single-use/single-service articles:				 -	/10 Leased Commercial Kitchen	Т		n	10	-
	properly stored and used	+	\dashv	+		111 Innovation Operation	\vdash	\vdash		10	5
4	6 Gloves used properly	لِل		_	44	Local Requirements	I	السل		-1	-
	Utensils, Equipment and	vendi	ng		$\dashv\vdash$		T		Ir	Vo	
4	7 Food and non-food contact surfaces cleanable, properly designed, constructed and used	3			1 1 1	1 Local law or regulation 2 Other				1/0	-

Date: 03/05/2019 Page 3 of 3 Establishment: Oliver Partnership School **DESCRIPTION OF VIOLATION** Fall Code PIC stated they have had issues with squirrels entering the Discussion school and into dry storage room. Pest control are in the process of fixing issue. PIC stated precautions done to eliminate chances of pest entering the kitchen. No evidence of pest was seen during time of inspection. 46 (company) to the company of the c Observed milk inside student milk case at 40F. Milk in reach Discussion in at 36F. Hamburger in hot holding at 138F. Correct critical violations immediately; non-criticals within 10 days. 9.001 Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

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BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

OOD ESTABLISHMENT INSPECTION REPORT			Time of terror 41-
Name PARTHUM EDU CEMPLEX	Date 1/-1-17	Type of Operation(s) Food Service	. Type of Inspection Routine
Address 855 BAST HAVERIILL ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
	Level	Mobile	Date:
1 / K (2) 3 1 / / - 0 _ 0	HACCP Y/N	Temporary	Pre-operation Suspect Illness
<u> </u>	Time	│	General Complaint
Person-in-Charge (PIC) SHARLY) PERROTE	In: 8 37	D	☐ HACCP
Inspector Value interest	Out:	Permit No.	
ach violation checked requires an explanation on the na	rrative page(s) a	ind a citation of specific Non-co	: provision(s) violated. Ampliance with:
Violations Related to Foodborne Illness Interventions an Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.		(Red Anti-Choking	590.009 (E) 590.009 (F)
FOOD PROTECTION MANAGEMENT	☐ 12 Previ	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties		dwash Facilities	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive:	s
3. Personnel with Infections Restricted/Excluded			•
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		c Chemicals ERATURE CONTROLS (Potenti	ially Hazardous Foods)
	☐ 16. Cool	king Temperatures	
5. Receiving/Condition	☐ 17. Reh	eating	
6. Tags/Records/Accuracy of Ingredient Statements	18. Cool		
7. Conformance with Approved Procedures/HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		e as a Public Health Control	*.
8. Separation/Segregation/Protection	_	ENTS FOR HIGHLY-SUSCEPT	BLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Foo	d and Food Preparation for h	ISP
10. Proper Adequate Handwashing	CONSUMER	R ADVISORY	
11. Good Hygienic Practices		ting of Consumer Advisories	
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Society of the 14 doc			KI (200)
Inspector's Signature: 10/66 Mills Pr	int: Valde	19/11/19	7 , 3
THE PECTULE OF THE PARTY OF THE	int: Shows	UD/ANDA	Page of Page

Page: 1 Date: 1/- ' -Establishment Name: PHR TURLING

Date Verified		7	4						:		□·No □ Yes	☐ Employee Restriction/ Exclusion	☐ Emergency Suspension	☐ Emergency Closure	2	
CORRECTION	TRPKCASKAY STOLEL										Corrective Action Required:	☐-Voluntary Compilance ☐ Emple Exclu	☐ Re-Inspection Scheduled ☐ Emer	☐ Embargo "" ☐ Emen	☐ Voluntary Disposal ☐ Other:	
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	CLOTHING STOKED										22 33000102 Dal	0 16-41. 1.21	14/20/17			The second secon
C - Critical Item R - Red Item	PRABBURE										5	1000	A CANADA A C	CVIAZ OF CERTIFICATION		
Item Code Code No. Reference R											Discussion With			-104 KC-71		

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

| Name Address 255 East Haverhall St. Risk Residential Kitchen Previous Inspection Recognition nt |
|--|---|
| Name Complex Date Type of Operation(s) Proof Service Residential Kitchen Res | nt |
| Address 2.55 Cast Haverhall St. Level Residential Kitchen Mobile Temporary Owner Residential Kitchen Residential Kitchen Mobile Temporary Caterer Suspect Illness General Complaint: In: Inspector Residential Kitchen Residential Kitchen Date: Time In: Out: Permit No. | nt |
| Owner Person-in-Charge (PIC) Inspector Person-in-Charge (PIC) Out: Temporary Caterer Suspect Illness General Complain HACCP Out: Permit No. | nt |
| Owner Person-in-Charge (PIC) Inspector Permit No. HACCP Y/N Caterer Bed & Breakfast HACCP HACCP Suspect Illness General Complain HACCP Out: Permit No. | nt |
| Person-in-Charge (PIC) Sacron, Ferrone. In: Inspector Cosa, Fixe, Paul Cubett Out: Permit No. HACCP Other | |
| Inspector & CS OF FINE / Part Collect Out: Permit No. Other | |
| violation of specific provision(s) viola | |
| Each violation checked requires an explanation of the natiative page(s) and a citation of specific production Non-compliance with: | ed. |
| W. L. C. D. Later J. A. Condhorma Illnoor Interventions and Risk Factors (Red | _ |
| Violations Related to Foodborne illness interventions and Risk Factors (Red Anti-Choking Tobacco Tobacco Allergen Awareness 590.009 (E) 590.009 (F) 590.009 (G) | |
| FOOD PROTECTION MANAGEMENT 12. Prevention of Contamination from Hands | |
| 1. PIC Assigned/Knowledgeable/Duties 13. Handwash Facilities | |
| EMPLOYEE HEALTH PROTECTION FROM CHEMICALS | |
| 2. Reporting of Diseases by Food Employee and PIC | |
| 3. Personnel with Infections Restricted/Excluded | |
| FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) | |
| ☐ 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures | |
| 5. Receiving/Condition | |
| [6. Tags/Records/Accuracy or ingredient Statements | |
| 7. Conformance with Approved Procedures/FACCE Figure 17. | |
| PROTECTION FROM CONTAMINATION | |
| 8. Separation/Segregation/Protection | SP) |
| 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP | |
| 10. Proper Adequate Handwashing CONSUMER ADVISORY | |
| 11. Good Hygienic Practices 22. Posting of Consumer Advisories | |
| Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other 30. Other Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspectio today, the items checked indicate violations of 105 CN 590.000/federal Food Code. This report, when signed by a Board of Health member or its agent constitutes a order of the Board of Health. Failure to correct violation cited in this report may result in suspension or revocate the food establishment permit and cessation of food establishment operations. If aggrieved by this order, y have a right to a hearing. Your request must be in writ and submitted to the Board of Health at the above add within 10 days of receipt of this order. DATE OF RE-INSPECTION: | R
below
in
ion of
ou
ing |
| Inspector's Signature: As Two Print: KOSA TINA | |
| | ages |

Page: in the How town (Brufflex Date: 1/20/18

- No back (neeling to book t	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION		Verified ***
	GREWOOTED LAND FOR BEYS	675.	1
3-7-9-13	K Splast on walls b	reformation and	
	2		
4-13	peeling bother of &	10-20 & (paint 100/holis	
-3	1 -1001 m.	1 1	
	Lead somer recors the	7	
Discussion With Person In Charge: 4.5.5	The first of the first of the	Corrective Action Required: [7] No	Yes 🗌
	which bruceral to	☐ Voluntary Compilance ☐ Employe	☐ Employee Restriction/ Exclusion
1. C. T. O. T. O.		☐ Re-Inspection Scheduled ☐ Emerger	☐ Emergency Suspension
1		×	☐ Emergency Closure
		☐ Voluntary Disposal ☐ Other:	

Total Transfer

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

Page / of Pages

OOD ESTABLISHMENT INSPECTION REPORT									
Name O and Edition along	Date 11 5 18	Type of Operation(s) Food Service	Type of Inspection ☑ Routine						
Address == 15 buschill St	Risk	Retail	Re-inspection						
33.5 E. Hover All	Level	Residential Kitchen Mobile	Previous Inspection Date:						
Telephone 918-691-7255	HACCD VAL	Temporary	☐ Pre-operation						
Owner L. P.S.	HACCP Y/N	Caterer Bed & Breakfast	Suspect Illness General Complaint						
Person-in-Charge (PIC) Sharon Perrone	Time In: 27/5	Time HACCP							
Inspector Visitance Viaison	Out:	Permit No.	Other						
ach violation checked requires an explanation on the name	rative page(s) a	nd a citation of specific	provision(s) violated. mpliance with:						
Violations Related to Foodborne Illness Interventions and Items)		Red Anti-Choking	590.009 (E) 590.009 (F)						
Violations marked may pose an imminent health hazard and r corrective action as determined by the Board of Health.	equire immedia:	e Allergen Awa	reness 590.009 (G)						
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	Hands						
1. PiC Assigned/Knowledgeable/Duties	☐ 13. Hand	iwash Facilities							
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	ν.						
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Apprenticular ☐ 14. Apprenticul	oved Food or Color Additives	3						
 3. Personnel with Infections Restricted/Excluded 	☐ 15. Toxic	c Chemicals							
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		ERATURE CONTROLS (Potenti	ally Hazardous Foods)						
5. Receiving/Condition		king Temperatures							
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	_							
7. Conformance with Approved Procedures/HACCP Plans	18. Cool	ing							
PROTECTION FROM CONTAMINATION		and Cold Holding	IV						
8. Separation/Segregation/Protection		e as a Public Health Control							
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	ENTS FOR HIGHLY-SUSCEPTI d and Food Preparation for F	BLE-POPULATIONS (HSP) ISP						
10. Proper Adequate Handwashing	CONSUMER								
11. Good Hygienic Practices		ting of Consumer Advisories							
Violations Related to Good Retail Practices (Blue terms) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24, Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)	To Food and Risk Official Control of today, the 590.000// by a Boarder of the food establish	and of Health member or its the Board of Health. Failunhis report may result in su establishment permit and ment operations. If aggrie	sed on an inspection violations of 105 CMR report, when signed below a agent constitutes an re to correct violations spension or revocation of cessation of food eved by this order, you						
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (690.009) 30. Other	have a ri and subr within 10	ght to a hearing. Your req mitted to the Board of Hea days of receipt of this ord RE-INSPECTION:	uest must be in writing alth at the above address						

Date: 11/5/18 Establishment Name:

Date Nescription of Violation / PLAN OF CORRECTION		1x p. d	150-400 00 m.	Illuses rect	1.0 fer temos	Sout , weition,	Low (Pie or Wholes - Boung +	Corrective Action Required: No Yes	ı	☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Emergency Closure	☐ Voluntary Disposal ☐ Other:
	Item Code C - Critical Item No. Reference R - Red Item	acus " cert. wine	LPS toms k	conception	35-4-903.12 - Cernare Sciolola Mers.	Shares / Shares	NOTE PANIEL MODE of their		Discussion With Person in Charge Vin to Unclear, Colored Color		MFIRE DUAL MECUTA FOUR CORE. JUIS "

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Number of Priority and Priority Inspection Date: 03/20/2019 Name: Parthum School Foundation Violation(s): Time In/Out 10:20 am / 10:27 am Address: 255 East Haverhill St Number of Repeat P and PF Permit No.: Phone: 978-691-7255 Risk Category: 2 HACCP: No Violation(s): Email: Type of Operation: Food Service Owner: Type of Inspection: Routine Previous Inspection Date: 0 25/2019 Person-in-charge: Sharon Perrone Date of Re-Inspection: Inspector: c,hudson FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable COS = corrected on-site R = repeat violation

Compliance Status	IN OU	T N/A	N/O COS R	Compliance Status	IN OU	T N/A N	VO COS R
Supervision	5-175	1.22	15.是数7	Protection from Contam	natio	n	*
1 Person-In-Charge present,	1n	.T.	- J	15 Food separated and protected	ln		
demonstrates knowledge, and				16 Food contact surface; cleaned	In		
performs duties	- 1			and sanitized			(c)
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	In	4	
Employee Health		1		previously served, reconditioned			
3 Management, food employee and	In	12		and unsafe food			- 1 1
conditional employee; Knowledge,		- 1		Time/Temperature Control	for S	afety	6
responsibilities, and reporting	l i			18 Proper cooking times & temperatures	In		
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting	In	\$2.	<u>(40)</u>	holding			
and diarrheal events			1,	20 Proper cooling time and temperature			n/o
Good Hygienic Practic	es		7. 11.00	21 Proper hot holding temperature	In		
6 Proper eating, tasting, drinking, or	In			22 Proper cold holding temperature	ln		
tobacco use				23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	In	1.5		24 Time as a Public Health Control		n/a	
mouth		17.53		Consumer Advisory	77 37		
Preventing Contamination by	Han	ds 、	Alexander	25 Consumer advisory provided for raw/		n/a	. 5
8 Hands clean and properly washed	In			under cooked food			14.0
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ole Po	opula	tions
10 Adequate handwashing sinks properly	ln	7.5	is a	26 Pasteurized foods used; prohibited	In		
supplied and accessible		1	1.0	foods not offered	1 1		
Approved Source	V. Pt.			Food/Color Additives and Toxic	Sub	stand	es
11 Food obtained from source	In	(3		27 Food additives; approved and	In		
12 Food received at proper temperature			n/o	properly used			
13 Food received in good condition, safe,	In			28 Toxic substances properly identified,	(n		516 115
and unadulterated		- 5	2.	stored and used			
14 Required records available, shellstock		n/a	a	Conformance with Approved	Proce	dure	5:
tags, parasite destruction				29 Compliance with variance/specialized		n/a	
OFFICIAL ORDER FOR CORRECTION:	Based	on an	Inspection	process/HACCP plan	11	1	
foday, the items marked "OUT" Indicated violations	to 105 (CMR :	590.000 and	applicable sections of 2013 FDA Food Code. This rep	ort, wh	en sigr	ned
				pard of Health. Failure to correct violations cited in this			
				ood establishment operations. If you are subject to a n			
or non-renewal pulsuant to 105 CMR 590,000 your	nay eq	uest a	hearing bef	ore the board of health in accordance with 105 CMR 5	90.015	(B).	
Inspector:	X			Person In Charge:			
(all) die	2	`	$\overline{}$	Notionands 1	W	~	•

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment	Parthum School		Date: 03/20/2019	Page 2 of 3
Michelle Lighter	GOOD RETAIL PI	RACTICES AND MASSACHU	ISETTS ONLY SECTIONS	Senter in 19 10 10 10 1
IN = in cor	mplaince OUT = out compliance	N/O = not observed N/A = not applicable	COS = corrected on-site R = repeat v	violation

	Compliance Status	INO	UTNA	N/O COS	$\mathbb{R}[]$		Compliance Status	IN	100	IN/A	1000
1.77	Safe food and Wate	r 🔭	(1-2) (1-2)		2	48		100		2	4.7
	Pasteurized eggs used where	In					maintained, and used; test strips	3/12			24
	required		ŀ			49		2/0		2972	682
31	Water and ice from approved source				Щ	4	Physical Facilities	17.	1 5	() 1.	1
32	Variance obtained for specialized		n/a	1		50	,,-,			1	
	processing methods			.6%.	Ш		adequate pressure	201	-	200	(c)
	Food temperature co	ntrol	社会员		13	51	•	3	1		
33	Proper cooling methods used;		-	n/o		-	backflow devices	5) F\$E		40.	740 740
	adequate equipment for			1 1	11	52	0	-dre	1		
	temperature control				Ц		disposed	115	1-	1.35	V.3
34	Plant food properly cooked for hot			n/o		53	• • • • • • • • • • • • • • • • • • • •				
	holding			\vdash	\Box	_	constructed supplied, and cleaned		4	100	-
	Approved thawing methods used		72/50	n/o	Н	54					
36	Thermometer provided and accurate				Ц		disposed; facilities maintained	33	-	100	V
	Food Identification		1100		7.15 1	55	<u> </u>	7.		25	
37	Food properly labeled: original	1.	1	1		-	maintained, and clean		-	+::	
	container .		(.5,	13/		56					
"	Prevention of Food Cont	amir	ation	l• Å ;-	×.	era de la	designated areas used		1_	7 1	12754
38	Insects, rodents, and animals not	225	ich.	1. 2. 15 2. 15			Massachusetts Requiren			1	149 Y
	present	2.5%			H	-M∶	1 Anti-choking procedures in food	\ln	1		
39	Contamination prevented during	C	out			1.00	service establishment	100	+	+	
	food preparation, storage and					M2		Ir	+-	╁	n/o
	display	11.77	- 1:3		+	M:		+	+	+	n/o
40	Personal cleanliness	1. V.			H	M		+	+	+	n/o
41	Wiping cloths: properly used and			34.5	11	M		-	+	+-	n/o
	stored	5.1	2 X	0 200	+	M		-	+	+	n/o
	Washing fruits and vegetables	100	150		455	M		1			100
.7.	Proper Use of Utens	ils '	- 17		18	-	Breakfast Operation	+	+-	+	n/o
43	In-use utensils properly stored	11/17	_		+	M		1			11/0
44	Utensils, equipment and linens:		1.			<u>_</u>	Operation 1000 Nutrition	+	+	+	2/0
5	properly stored, dried, and handled	37.7		1.1462	11	M			Ì		n/o
45	-			16.		_	Program		+	-	-
	properly stored and used	200	18		1		110 Leased Commercial Kitchen	_ -	+	+	n/o
	Gloves used properly					M	111 Innovation Operation	1	٠,.	بلب	n/o
	Utensils, Equipment and V	endi	ng:	1. 11. 12	1	1	Local Requirements	1	1		1.6
47	Food and non-food contact surfaces	3	:			L		-	_	+	n/o
	cleanable, properly designed,	1. V.	0	7.0		Ľ	2 Other				n/o
	constructed and used	1.23	[S	注							1
		3	1								
		10000	103	831381					-	-	

Date: 03/20/2019 Page 3 of 3

Establishment: Parthum School

DESCRIPTION OF VIOLATION Fail Code OBSERVATION: Milk crates are stored on floor in walk-in. Stored all food items off floor. REGULATION: Storage, Food-Preventing Contamination from the Premises 3-305.11 Rice in warmer 165F, cooked beef dish 174F, Ham & cheese sandwich 33F, cheese 33F tuna salad on line 41F. Discussion

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH
TOBACCO CONTROL PROGRAM
TEL: 978-620-3130
FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

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FOOD ESTABLISHMENT INSPECTION REPORT	<u> </u>		
Name ROLLINS SCHOOL	Date 11-1-17	Type of Operation(s) Food Service	Type of Inspection
Address 451 HOWARD STREET	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978 732 8/90	Level	Mobile :	Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC) ANDELINA JIMINEZ	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector 11/9/32 107/1448	In: A-M	Permit No. 822/17	Other
Each violation checked requires an explanation on the narr	ative page(s) a	nd a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions and Items) Violations marked may pose an Imminent health hazard and recorrective action as determined by the Board of Health.	Risk Factors_(Red Anti-Choking	mpliance with: 590.009 (E) ☐ 590.009 (F) ☐
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	13, Hand	ention of Contamination from	Hands
Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
Reporting of Bisectors by Cost Employee Response with Infections Restricted/Excluded		oved Food or Color Additives	û ∓ ()
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	15. Toxic	: Chemicals RATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition		ring Temperatures	90 S
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		2 V
PROTECTION FROM CONTAMINATION		and Cold Holding	·
8. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	NTS FOR HIGHLY-SUSCEPTI	ISP (HSP)
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices	CONSUMER	A STATE OF THE PARTY OF THE PAR	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official Control of today, the 590,000/f by a Boar order of the cited in the food establish have a right and submitted within 10	rd of Health member or its he Board of Health. Failur	tions 2): sed on an inspection violations of 105 CMR eport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food wed by this order, you uest must be in writing lith at the above address

Print:

Establishment Name: ROLLIMS SCHOOL

Page:

11-1-17

Date:

Sak | ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified 2 □ Other: CHUCKT Corrective Action Required: □ Voluntary Compliance. ☐ Voluntary Disposal DOOR RUSTY DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo BOKEN イバフィナグツ CLESSINING 6.49 PLEASE PRINT CLEARLY TUL LOUVERD SINK Violations were discussed COMPARTMENT FAN NEEDS SPUNTERED Cole to GREETIN 1 montedist BROKEN 3 SUMPO THEE Discussion With Person In Charge: C - Critical Item R - Red Item INSPECTION 16-91 Diko/ Code Reference 300 12 181 A4 0

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Name: Rollins School	Date: 12/19/2018	Type of Operation	Type of Inspection						
Address: 451 Howard St	Risk	Food Service Retail	✓ Routine☐ Re-Inspection						
Telephone:	Level: 2	Residential Kitchen Mobile	Date: Date:						
Owner:		Temporary	☐ Pre-operation ☐ Suspect illness						
Person in Charge(PIC): Andelaina Jimenez	Time: 01:54 pm	Caterer Permit No:	General Complaint Other:						
Inspector: c Hudson	01.04 ptit	Permit No.	Other						
Each violation checked requires an explanation on the na Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors.	Non-compli ☐ Anti-Cho ☐ Tobacco	ance with: king 590.009(E)						
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Han	ds						
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities							
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS							
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	Carlotte A. C. St. Ac. A. C. C. St. Co.	ood or Color Additive	35.57.675.07.445.0.5666.0.35.00.35.						
FOOD FROM APPROVED SOURCE	- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	TORREST ST. DR. C	stalliculation days Cooke						
4. Food and Water from Approved Source	seed to be anneared the	and the second second second second	ntially Hazardous Foods)						
5. Receiving/Condition	☐ 16 Cooling Temperatures ☐ 17. Reheating								
6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling								
PROTECTION FROM CONTAMINATION:	19. Hot and Co	ld Holding							
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control								
Separation Segregation Protection Segregation Protection Segregation Protection Segregation Protection Segregation Protection	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS								
10. Proper Adequate Handwashing	21. Food and Food Preparation for HSP								
11. Good Hygienic Practices	CONSUMER ADVISORY								
Violations Related to Good Retail Practices	The second second second second second	Consumer Advisories							
Critical (C) violations marked must be corrected immediately	-	ated Provisions Relate	he he						
or within 10 days as determined by the Board of Health.		Illness Interventions	~ 0						
Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	and Risk Facto	rs (Items 1-22):							
CEN		or Correction Based on							
23. Management and Personnel (FC-2)(590.003)		checked indicate violations							
24. Food and Food Protection (FC-3)(590.004)		Food Code. This report, wa aith member or its agent o							
25. Equipment and Utensils (FC-4)(590.005)		d of Health. Failure to cor							
26. Water, Plumbing and Waste (FC-5)(590.006)	cited in this repor	t may result in suspension	or revocation of						
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		nment permit and cessation							
29. Special Requirements (590,009)		erations. If aggrieved by t							
30. Other		hearing. Your request must the Board of Health at the							
		receipt of this order.	7 45070 444,000						
SS S:590InspectForm6-14.doc	DATE OF RE-	•							
\bigcirc	980000000000000000000000000000000000000	94							
		1 1							
Inspector W L	PIC An	J.11. 7/2 =	Page 1 of 2						
	V) -	4.							

Establishment: Rollins	School Date, 1215/2010
Fail Code	DESCRIPTION OF VIOLATION
Discussion	Permits and certificates are posted. Milk 37F. Hand washing station is stocked. Using quart for sanitizer and have test strips to test solution. No signs of pest. Has foiod thermometer to record cooking temperatures.
	No violations found at this time.
Discussion	No Aletations found at this time.
4	
	3
	9
	_
	*
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	· ·
1	36
9	
1	* *
V. 28 G. 1215	

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 03/07/2019	Number of Priority and Priority
Address: 451 Howard St	Time In/Out: 10:15 am / 10:47 am	Foundation Violation(s):
Phone: 978-722-8190	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	
Person-in-charge: Andelina	Type of Inspection: Routine	Previous Inspection Date: 12/06/2018
Inspector: J.Barclay	Date of Re-Inspection:	
FOODBORNE ILLNESS RIS IN = in complaince OUT = out compliance N/C	K FACTORS AND PUBLIC HEALTH o = not observed N/A = not applicable COS = correct	INTERVENTIONS ted on-site R = repeat violation

Compliance Status	IN OU	T N/A	N/O COS R	Compliance Status	INO	I ANA TU	VO COS R		
Supervision		1 1	-4-4	Protection from Contamination					
	ln	П	$\neg \neg \neg$	15 Food separated and protected	ln				
demonstrates knowledge, and				16 Food contact surface; cleaned	ln				
performs duties				and sanitized	In	\dashv	-		
L Columbu Com	in			17 Proper disposition of returned,	111	11			
. Employee Health				previously served, reconditioned		-1-1			
3 Management, food employee and	In	192		and unsafe food	505	Cofoty			
conditional employee; Knowledge,		11		Time/Temperature Control		Salety			
responsibilities, and reporting				18 Proper cooking times & temperatures	1. 1	-6-1			
4 Proper use of restriction and exclusion	ln	_		19 Proper reheating procedures for hot	In				
5 Procedures for responding to vomiting	1	1		holding 20 Proper cooling time and temperature	\vdash		n/a		
and diarrheal events					In	\dashv	 "		
Good Hygienic Practic	es	_		21 Proper hot holding temperature	In				
6 Proper eating, tasting, drinking, or	ln	1		22 Proper cold holding temperature	1-1	-			
tobacco use				23 Proper date marking and disposition	ln	-1-			
7 No discharges from eyes, nose and	ln			24 Time as a Public Health Control	Ш	n/a			
mouth Preventing Contamination by Hands				Consumer Advisory	Т	17	1 7 4		
			25 Consumer advisory provided for rawl		n/a	1			
8 Hands clean and properly washed	ln			under cooked food	لبل		<u> </u>		
9 No bare hand contact with RTE food	in			Requirements for Highly Suscept		Popula	ations		
10 Adequate handwashing sinks properly	ln			26 Pasteurized foods used; prohibited	ln				
supplied and accessible				foods not offered	Ļ		111		
Approved Source				Food/Color Additives and Toxic Substances					
11 Food obtained from source	ln			27 Food additives; approved and		n/a	4		
12 Food received at proper temperature			n/o	properly used	+-	<u> </u>			
13 Food received in good condition, safe,	ln		1 **	28 Toxic substances property identified,	ln				
and unadulterated				stored and used					
14 Required records available, shellstock	ln			Conformance with Approved	Pro	cedure	∋s		
tags, parasite destruction				29 Compliance with variance/specialize	d	n/	a		
OFFICIAL OPPER FOR CORRECTION	Base	d on a	n inspection	process/HACCP plan					
today the items marked "OUT" indicated violations	to 105	CMR	590.000 and	applicable sections of 2013 FDA Food Code. This re	port,	when sig	ined		
below by a Board of Health member or its agent co	nstitute	es an o	order of the E	Board of Health. Fallure to correct violations cited in th	ıs rep	on may	result in		
suspension or revocation of the food establishmen	t permi	t and	bessation of	food establishment operations. If you are subject to a	notice	e of susp	ension,		
or non-renewal pursuant to 105 CMR 590.000 you	may re	equ e st	a hearing be	fore the board of health in accordance with 105 CMR	590.0)15(B).			
Inspector:			711	Person In Charge:					
12	/_	1	1	. 4. 7					
			4-	1 1		Pí	age 1 of		

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment:	Rollins School		*	Date: (03/07/2019	Page 2 of 3
	GOOD RETAIL P	RACTICES AND MA	SSACHUS	SETTS-ONLY	SECTIONS	
IN = in co	mplaince OUT = out compliance	N/O = not observed N/A =	not applicable	COS = corrected on	-site R = repeat vi	olation

	Compliance Status	INOU	T N/A N/O	COSR		Compliance Status	IN	оит	N/A	NO.	COSR
	Safe food and Wate	Γ	·		48	Warewashing facilities: installed,					
30	Pasteurized eggs used where	In				maintained, and used; test strips					
	required				49	Non-food contact surfaces clean					
31	Water and ice from approved source					Physical Facilities.					****
32	Variance obtained for specialized		n/a		50	Hot and cold water available;			77-3-2		
	processing methods					adequate pressure					
	Food temperature co	ntrol			51	Plumbing installed; proper				31	
33	Proper cooling methods used;	ln			L	backflow devices					
	adequate equipment for				52	Sewage and waste water properly	× I				
don see	temperature control					disposed			(A)	in i	
34	Plant food properly cooked for hot		n/c		53	Toilet features; properly,		-	0		
	holding					constructed supplied, and cleaned					
35	Approved thawing methods used		n/c	k	54	Garbage and refuse properly		50			
36	Thermometer provided and accurate					disposed; facilities maintained	e.				
	Food Identification				55	Physical facilities installed,					
37	Food properly labeled: original					maintained, and clean					
	container		1	1	56	Adequate ventilation and lighting;	2				
	Prevention of Food Conta	amina	ation			designated areas used					
38	Insects, rodents, and animals not					Massachusetts Requireme	ents	}			
	present .				M1	Anti-choking procedures in food	in				
39	Contamination prevented during					service establishment					
	food preparation,storage and			1 11	M2	Food allergen awareness	ln				
	display	-			МЗ	Caterer				n/o	
40	Personal cleanliness				M4	Mobile Food Operation				n/o	
41	Wiping cloths: properly used and				M5	Temporary Food Establishment				n/o	
\	stored ·				M6	Public Market; Farmers Market				n/o	
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-				n/o	
	Proper Use of Utensi	ls				Breakfast Operation	-				
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food				n/o	
44	Utensils, equipment and linens:					Operation		L.			
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition	ln				
45	Single-use/single-service articles:					Program					
	properly stored and used				M10	Leased Commercial Kitchen				n/o	
46	Gloves used properly				M11	Innovation Operation				n/o	
	Utensils, Equipment and Ve	ending	3			Local Requirements					
47	Food and non-food contact surfaces				L1	Local law or regulation				n/o	
	cleanable, properly designed,				L2	Other				n/o	
	constructed and used				1						
					ì						

Page 3 of 3

stáblishment: Rollins	School Date: 03/0	17/2019	Page 3 of 3
	DESCRIPTION OF VIOLATION		
ail Code			
Discussion	No violations observed. Observed milk in student mil refrigerator at 36F. Cheese in reach in at 39F. Chick table at 196F. Cooked peas hot holding at 184F.	k en in hot	holding
	8 6		· ·
			1

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Rollins School	Inspection Date: 09/04/2019	Number of Priority and Priority	Λ
Address: 451 Howard Street	Time In/Out: 12:20 pm /12:55 pm	Foundation Violation(s):	U
Phone: 978-722-8190	Permit No.:	Number of Repeat P and PF	Λ
Email:	Risk Category: 0 HACCP: No	Violation(s):	U
Owner:	Type of Operation: Food Service		
Person-in-charge: Andelina	Type of Inspection: Routine	Previous Inspection Date:	
Inspector: O.Liupo	Date of Re-Inspection:		
	ACTORS AND PUBLIC HEALTH of observed N/A = not applicable COS = correct	INTERVENTIONS_ sted on-site R = repeat violation	

Compliance Status	IN OUT	N/A,N	VO COS R	Compliance Status		1 1	NO COS	i R
Supervision		-		Protection from Contam	natio			
1 Person-In-Charge present,	In			15 Food separated and protected		1	n/o	1
demonstrates knowledge, and				16 Food contact surface; cleaned	In			
performs duties				and sanitized				L
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	ln			1
Employee Health				previously served, reconditioned		1 1		
3 Management, food employee and	ln			and unsafe food				
conditional employee; Knowledge,				Time/Temperature Control	for S			
responsibilities, and reporting			3	18 Proper cooking times & temperatures			n/o	Ļ
4 Proper use of restriction and exclusion	ln			19 Proper reheating procedures for hot		n/a		
5 Procedures for responding to vomiting	In			holding				1
and diarrheal events			1 11	20 Proper cooling time and temperature		n/a		
Good Hygienic Praction	ces			21 Proper hot holding temperature	In			L
6 Proper eating, tasting, drinking, or	In	П		22 Proper cold holding temperature	ln			
tobacco use				23 Proper date marking and disposition			n/o	L
7 No discharges from eyes, nose and	ln l			24 Time as a Public Health Control		n/a		
mouth				Consumer Advisory				
Preventing Contamination by	Hand	S		25 Consumer advisory provided for raw/		n/a		
8 Hands clean and properly washed	In			under cooked food				
9 No bare hand contact with RTE food	In			Requirements for Highly Suscepti	ole Pr	opula	itions	
10 Adequate handwashing sinks properly	ln			26 Pasteurized foods used; prohibited		n/a		
supplied and accessible				foods not offered				
Approved Source				Food/Color Additives and Toxic	Sub	stand	ces	
11 Food obtained from source	In			27 Food additives; approved and		n/a		
12 Food received at proper temperature			n/o	properly used				1
13 Food received in good condition, safe,	In			28 Toxic substances properly identified,	In			
and unadulterated		П		stored and used				
14 Required records available, shellstock		n/a		Conformance with Approved	Proce	dure	S	
tags, parasite destruction				29 Compliance with variance/specialized		n/a		
OFFICIAL ORDER FOR CORRECTION:	Based o	n an	inspection	process/HACCP plan				
today, the items marked "OUT" indicated violations	to 105 C	MR 5	90.000 and	applicable sections of 2013 FDA Food Code. This rep	ort, wh	en sigr	ned	
				oard of Health. Failure to correct violations cited in this				
				ood establishment operations. If you are subject to a n				
Inspector:				Person In Charg				
ONE				Modera Trown				
						D-	4 -4	-

of 3

Food Establishment Inspection Report

MoJiN Solutions, LLC

			MOJIN Solutions, LLC
Establishment:	Rollins School	Date: 09/04/2019	Page 2 of 3
	GOOD RETAIL PRACTICES AND MASSACHUS	SETTS-ONLY SECTIONS	3
IN = in cor	mplaince OUT = out compliance N/O = not observed N/A = not applicable	COC = competed on site. De ====	tulatation

			Compliance Status IN OUT N/A N/O CO	SR
	Safe food and Wate	r	48 Warewashing facilities: installed,	+
30	Pasteurized eggs used where	n/a	maintained, and used; test strips	
	required		49 Non-food contact surfaces clean	\top
	Water and ice from approved source		Physical Facilities	-
32	Variance obtained for specialized	n/a	50 Hot and cold water available;	71
	processing methods		adequate pressure	П
	Food temperature cor	ntrol	51 Plumbing installed; proper	\forall
33	Proper cooling methods used;	n/a	backflow devices	
	adequate equipment for		52 Sewage and waste water properly	11
	temperature control		disposed	Ш
34	Plant food properly cooked for hot	n/a	53 Toilet features; properly,	+
	holding		constructed supplied,and cleaned	
	Approved thawing methods used	n/a	54 Garbage and refuse properly	\forall
36	Thermometer provided and accurate	out	disposed; facilities maintained	
	Food Identification		55 Physical facilities installed,	\forall
37	Food properly labeled: original		maintained, and clean	
	container		56 Adequate ventilation and lighting;	\forall
	Prevention of Food Conta	mination	designated areas used	
38	Insects, rodents, and animals not		Massachusetts Requirements	
	present		M1 Anti-choking procedures in food n/o	T
39	Contamination prevented during		service establishment	ال
	food preparation,storage and		M2 Food allergen awareness n/o	\Box
	display		M3 · Caterer n/o	Ħ
	Personal cleanliness		M4 Mobile Food Operation n/o	\forall
41	Wiping cloths: properly used and		M5 Temporary Food Establishment n/o	\forall
	stored		M6 Public Market; Farmers Market n/o	\forall
42	Washing fruits and vegetables		M7 Residential Kitchen; Bed-and-	\top
	Proper Use of Utensil	s	Breakfast Operation	
43	property stored		M8 Residential Kitchen: Cottage Food n/o	Ħ
44	Utensils, equipment and linens:		Operation	П
	properly stored, dried, and handled		M9 School Kitchen; USDA Nutrition n/o	11
45	Single-use/single-service articles:		Program	
	properly stored and used		M10 Leased Commercial Kitchen	\dagger
46	Gloves used properly		M11 Innovation Operation n/o	$\dagger \dagger$
-	Utensils, Equipment and Ve	nding	Local Requirements	ᆛ
47	Food and non-food contact surfaces		L1 Local law or regulation In/o	\top
	cleanable, properly designed,		L2 Other n/o	\forall
	constructed and used			
				11

Establishment: Rollins	S School Date: 09/04/2019 Page 3 01 3
Fail Code	DESCRIPTION OF VIOLATION
Discussion	School receives pre-cooked meals for the majority of the time. PIC states steak for steak and cheese subs is the only thing that comes in raw. Observed one double door refrigeration unit, two hot holding units, one freezer, and two ovens.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. PIC to obtain NSF approved ambient thermometer. REGULATION: Temperature Measuring Devices-Functionality
9.001	Correct Priority Item and Priority Foundation Item violations immediately Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed chicken fingers in hot holding unit at 138F via probe thermometer. Observed QT test strips and food grade thermometer. Observed cheese in double door refrigeration unit at 41F via probe thermometer.
	*
	TOWN
(2)	
	e.

ional Services Department, City of Lawrence, Massachusetts

CONTROL PROGRAM 978-620-3130 FAX: 978-722-9320

PICe Signature: AAN



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	ř.	
Name So. Lowence East Address 165 Crawford St. Telephone 978. 975. 5970 Owner L. P. S. Person-in-Charge (PIC) Yavira tivera	Date Type of Operation() Food Service Retail Residential Kitch Mobile Temporary Caterer Bed & Breakfas In: Page 18	Re-inspection Previous Inspection Date: Pre-operation Suspect Illness HACCP
Inspector Kay Collbert/ROSA PIDA	Out: Permit No.	Other
Each violation checked requires an explanation on the narra		ecnic provision(s) violateu. Non-compliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors (Red	noking 590.009 (E)
Items) Violations marked may pose an Imminent health hazard and recorrective action as determined by the Board of Health.	. , Tobacc	_
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	☐ 12. Prevention of Contaminatio☐ 13. Handwash Facilities	n from Hands
2. Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	14. Approved Food or Color Ad	ditives
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	☐ 15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (F	- 2
5. Receiving/Condition	16. Cooking Temperatures	F. 54.
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling	
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding	
8. Separation/Segregation/Protection	20. Time as a Public Health Co	ontrol
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	REQUIREMENTS FOR HIGHLY-SUS	
11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advis	sories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	Number of Violated Provision To Foodborne Illnesses Interested Art Risk Factors (Red Items Official Order for Correction today, the items checked indicated in the Section Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code. To Section 1990.000/federal Food Code.	erventions is 1-22): It: Based on an inspection cate violations of 105 CMR
C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	by a Board of Health member order of the Board of Health. I cited in this report may result	or its agent constitutes an ailure to correct violations in suspension or revocation of
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	the food establishment permit establishment operations. If a have a right to a hearing. You and submitted to the Board of within 10 days of receipt of the DATE OF RE-INSPECTION:	ggrieved by this order, you r request must be in writing Health at the above address
S. SUMMISSES COMPANIES SIGNATURES Prints	D-D-	(8)

9 Date Verified Page: DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Good conditions Establishment Name: 50, Lowerse East Date: (4) 27/18 PLEASE PRINT CLEARLY 02 C - Critical Item R - Red Item Item Code No. Reference

MC HATH ...

10 P

n Required: No		npliance Employee Hestriction/ Exclusion	☐ Re-Inspection Scheduled ☐ Emergency Suspension	☐ Emergency Closure	posal Cther:
Corrective Action Required:		☐ Voluntary Compilance	☐ Re-Inspection	☐ Embargo	☐ Voluntary Disposal
	Discussion With Person In Charge: 15 1 10 1 1/1/10 10 10 10 10 10 10 10 10 10 10 10 10 1	The scale overselves our character		1 WSbectith	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	
Name S. Lawrence East School	Date U Food Service Type of Inspection Routine
Address 165 Crawford St.	Risk Retail Re-inspection Level 10-700 Residential Kitchen Previous Inspection
Telephone 978 - 975 - 5970	Mobile Date:
Owner / PC	HACCP(Y)N Temporary Pre-operation Suspect Illness
Person-in-Charge (PIC) Vanica Rivera	Time General Complaint HACCP
Inspector Lauren Kennedy	In: 1:30 Permit No.
	rrative page(s) and a citation of specific provision(s) violated.
Violations Related to Foodborne Illness Interventions an	Non-compliance with: d Risk Factors_(Red Anti-Choking 590.009 (E)
Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	Tobacco 590.009 (F) Tobacco 590.009 (G) Allergen Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned/Knowledgeable/Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
☐ 2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/Segregation/Protection	☐ 20. Time as a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP
10. Proper Adequaté Handwashing	
11. Good Hygienic Practices	CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisories
Violations Related to Good Retail Practices_ (Blue Itèms) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:
Inspector's Signature: Lawan New Printer	nt: Lauren runnedy
PICs Signature: 110 m and Karel O. J. Pri	

Page: Date: 10/12/18 Establishment Name: S. Lawrence East School

A Spection With	Item Co	Code C - Critical Item	DESCRIPTION OF VIOLATION / PLAIN OF CONSECUTOR	Verified
actity had a generater to turn the special went a special was lost to went a massive training and start from kind start a called the staff from kind start and temps of the freezes door has gaskets missing hich is callsing ite build up. less pain is callsing ite build up. less pain floor tipe.			PLEASE PRINT CLEARLY	
appliances when the power went a appliances who take their power went a not have their ing ond ond the start from kind strong ond carried thems of the power of t			had a generator	2 20
The fred was lost rectude the staff from Rid Start rectude the staff from Rid Start rectude the staff from Rid Start of a cold food was gastets missin The freeze door has gastets missin hich is callsing ite build up. Per pair (wing on floor Hilp aucted by members of Riving compliance Health Dept. Re-inspection Scheduled	F		ances when my power	. 1
The frequency of the staff from Rid start of and top a table the staff from the frequency of the frequency o			food was	
The freeze door has gastets missing and the freeze door has gastets missing in front 1000. Per paid up. Per paid is paid up. Per paid is paid up. Per paid in the freeze ducted by members of the protective Action Required that Dept. Heaven Dept. Corrective Action Scheduled			the state from Kid	व
The freezer door has gastests missin hitch is callsing ite build up. Per pair (WING) on theory fill the freezer along on the fill the fill the freezer and the fill t			do servisare traíning on	٦
The freeze door has garrets missing hitch is callsing ite build up. Per till paid up. Per till paid up. Per till paid up. Per till to the till till till till till till till til			carlage them to take to	Do S. Oc
The freezer door has gaskets missing hill up. Region for the paid up. Region for the formal for the file for			a cold to	
mich is callsing ite build up. Per Hill and ite build up. Per Hill and ite build up. Per Hill and ite build up. Per Hill and ite build up. Per Hill and ite build and and and and and and and and and an		(250	. 50,00
Aucted by minibels of Delinescin Scheduled Beath Dept. Delinescin Scheduled Delinescin Scheduled		200	treaser door nas	1,000
AUCHER by MMBers of Embargo Embargo Deline	-		Chich 15 cansing 14	J. 20 20 1
AUCHEOL by MEMBERS OF Derinspection Scheduled Dept. Markh Dept. Embargo Demander Disposal Demander		ગ	- cerear contra	
AUCHER by MM DEAS OF Avoluntary Compliance BEAUTH DEAT. Corrective Action Required BEAUTH DEAT. Corrective Action Required Corrective Action Required BEAUTH DEAT. Corrective Action Required Corrective Action Required A voluntary Disposal				
AUCHEOL by Members of Avoluntary Compliance BEANTH DEPT. Embargo				
ALLCHEOL by Mimbers of Devinery Compliance Health Dept. Corrective Action Required Health Dept. Corrective Action Required Corrective Action Representation Represent				
ALLCHEOL by Members of Streath Death Scheduled Scheduled				
ALLCHEOL by Members of Avoluntary Compliance Health Dept. The Inspection Scheduled The Inspection Scheduled The Inspection Scheduled The Inspection Scheduled The Inspection Scheduled The Inspection Scheduled The Inspection Scheduled				
AUCHEOL by MMDENS OF Avoluntary Compliance HEALTH DEST. — Re-inspection Scheduled — Embargo — M. N. N. M. M. M. M. M. M. M. M. M. M. M. M. M.				
ALLCHEOL by Minnbers of Avoluntary Compliance **Realth Dept** - **D				
ALLEGE by MEMBERS OF Avoluntary Compliance Health Deapt. Realth Deapt. Re-inspection Scheduled Embargo Dembargo Voluntary Disposal				
ALLCHEOL by MEMBERS OF A Voluntary Compliance **Realth Dept.** - Re-inspection Scheduled - Embargo - Voluntary Disposal	Discus	sion With Person in		À on □
West Springfield Health Dept. Re-Inspection Scheduled Embargo Embargo	Ins	DECHTON WOWS	aucted by minibers of	
7 Amisa Hiresa	1		Health Dept.	
19 mile Wireld				☐ Emergency Closure
			Janisa Kirela	

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 979-620-3130 FAX: 978-722-9320

PICs Signature:



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT			
Name S. Lawrence East Schoo	Date 117/19	Type of Operation(s)	Type of Inspection ☐ Routine
		Food Service	Re-inspection
100 Ciantara of	Level	Residential Kitchen	Previous Inspection
Telephone $978 - 975 - 5970$		│	Date:
Owner 1 25	HACCP Y/N	☐ Caterer	Suspect Illness
Person-in-Charge (PIC) (None) writed w/ Bailities	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector 1/. Nelson mer.	Out: 3:30	Permit No.	Other
Each violation checked requires an explanation on the n	arrative page(s) a	nd a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions a Items) Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.		Red Anti-Choking	590.009 (F)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	n Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		ing Temperatures	
5. Receiving/Condition	17. Rehe	•	
6. Tags/Records/Accuracy of Ingredient Statements		_	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooli		
PROTECTION FROM CONTAMINATION	-	and Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control	IDI E DODIN ATIONS (USD)
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTI I and Food Preparation for I	
10. Proper Adequate Handwashing			
11. Good Hygienic Practices	CONSUMER ☐ 22. Posti	ADVISORY ing of Consumer Advisories	•
200			
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.006) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk Official O today, the 590.000/fe by a Boar order of th cited in th the food e establishr have a rig and subm within 10	d of Health member or its ne Board of Health. Failu is report may result in su establishment permit and ment operations. If aggris tht to a hearing. Your req	ntions (2): used on an inspection violations of 105 CMR report, when signed below a agent constitutes an re to correct violations aspension or revocation of cessation of food eved by this order, you juest must be in writing alth at the above address
Inspector's Signature:	rint: VALER	IE NELSON	: ~
	rint: D	1-1-1500	Page / of Pages

| | of | Page: Date: 10/17/18 Establishment Name: J. Lawrence Fast School

AN OF CORRECTION Date Verified	FA.	the Tim Caron (conjugate by 2000.1	eched to proper		Corrective Action Required:		☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Emergency Closure	Uvoluntary Disposal
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	PLEASE PRINT CLEARLY	- Paver on @ 3chool - Caling on flow tile not Sobled to Pacilines Direct Who stared this will be	Mense repsis ASAD - Ne					
C - Critical Item	R - Red item	(M) //	9). II (N)-		The Descon in Charge.			
Item Code		705-9	35-4-5		, and	Discussion wi		

Mar. 28. 2019 10:46AM

Food Establishment Inspection Report

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fex (978) 722-9320 Email: BOH@Lawrence.gov

Name: South Lawewnce East Edeucational Complex	Inspection Date: 03/28/2019	Number of Priority and Priority					
Address: 166 Crawford St	Time In/Out: 10:12 am / 10:34 am	Foundation Violation(s):					
Phone: 978-975-5970	Permit No.:	Number of Repeat P and PF					
Email:	Risk Category: 2 HACCP: No	Violation(s):					
Owner:	Type of Operation:						
Person-In-charge: Yanira Rivera	Type of Inspection: Routine Previous Inspection Date: 12/06/						
1	Date of Re-Inspection: 04/07/2019 or						
FOODBORNE ILLNESS RISK FACT IN = in complaince OUT = out compliance N/Q = not observed.	FORS AND PUBLIC HEALTH erved N/A = not applicable COS = correct	INTERVENTIONS					

Compliance Status	IN OU	N/A N	10 CC	SR [Compliance Status	L		A N/O	COS
Supervision				-11	Protection from Contam	nat	ion		
	ln	TT	T	TH	15 Food separated and protected	ln			
I totaott-iii-otteige kreenin	""	11		111	16 Food contact surface; cleaned	ln	- 1	1 8	1
demonstrates knowledge, and		1 1	1	111	and sanitized				
performs duties	In	1-1	+	+	17 Proper disposition of returned.	In			
Z Germieu i obd i rateamari interior	III]			-1-	previously served, reconditioned			1	
Employee Health	t. I	11	-	\neg	and unsafe food	11	- 1		
A latering derivered in a mile.	In	11	1	-11	Time/Temperature Control	for	Safe	ety	
conditional employee; Knowledge,	1		1	- { }	18 Proper cooking times & temperatures	In			
responsibilities, and reporting		\vdash	+	-H	19 Proper reheating procedures for hot	П		n/c	a
4 110061 das criterateur	In	+	+	+H	holding				
5 Procedures for responding to vomiting	in	1 1		11	20 Proper cooling time and temperature	T		n/e	d
and diarrheal events		لباد		4	21 Proper hot holding temperature	in		+	1
Good Hygienic Practic	æs				22 Proper cold holding temperature	۳	out		
6 Proper eating, tasting, drinking, or	in			- 11	22 Proper date marking and disposition	In	73.13.55	\neg	_
tobacco use					24 Time as a Public Health Control	+"	-	n/a	1
7 No discharges from eyes, nose and	ln					ب	لبا	.,,,	
mouth					Consumer Advisory	iΤ	Υ-	n/a	1
Preventing Contamination by	/ Har	nds			25 Consumer advisory provided for raw	4	1	119	1
8 Hands clean and properly washed	In				under cooked food	461-	Dat	Liloti	one
9 No bare hand contact with RTE food	In				Requirements for Highly Suscep	tole	Pol	Julau	UIS
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited	ll r	,	1 1	
supplied and accessible					foods not offered	يلب			
Approved Source					Food/Color Additives and Tox			tance	35
11 Food obtained from source	In				27 Food additives; approved and	li	וו	1 1	
12 Food received at proper temperature	T		n/o		properly used	1	4-	++	
13 Food received in good condition, safe,	in	_			28 Toxic substances properly identified	l, { h	n∤	1 1	1
and unadulterated		1			stored and used			لل	
14 Required records available, shellstock		n/	a		Conformance with Approve	l Pr	oce	dures	
	1 1				29 Compliance with variance/specialize	be		n/a	
tags, parasite destruction OFFICIAL ORDER FOR CORRECTION	Base	ed on a	n inst	ection	process/HACCP plan	- 1			
OFFICIAL ORDER FOR CORRECTION		- 0.45			applicable sections of 2013 FDA Food Code. This	epor	t, whe	n signa	ad

ursuant to 105 CMA 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Person In Charge:

Food Establishment Inspection Report

MoJiN Solutions, LLC

	Date: 03/28/2019 Pa	ge 2 of 3
Establishment: South Lawewnce East Edeucational Complex		
GOOD RETAIL PRACTICES AND MASSACHUSE	- I I S-UNLY SECTIONS	
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable CC	OS = corrected on-site R = repeat violation	

Compliance Status	OUT N/A N/O CC		 - - -
Safe food and Water		48 Warewashing facilities: installed,	1111
30 Pasteurized eggs used where In		maintained, and used; test strips	
required		49 Non-food contact surfaces clean	
31 Water and ice from approved source		Physical Facilities	
32 Variance obtained for specialized	n/a	50 Hot and cold water available;	1111
processing methods		adequate pressure	++++
Food temperature contr	rol	51 Plumbing installed; proper	1111
33 Proper cooling methods used;	n/o	backflow devices	
adequate equipment for	1 1 1	52 Sewage and waste water properly	
temperature control		disposed	++++
34 Plant food properly cooked for hot	n/o	53 Toilet features; properly,	1 1 1 1
holding		constructed supplied, and cleaned	
35 Approved thawing methods used	n/o	54 Garbage and refuse properly	
36 Thermometer provided and accurate		disposed; facilities maintained	
Food Identification		55 Physical facilities installed,	
37 Food properly labeled; original		maintained, and clean	-
container	1111	56 Adequate ventilation and lighting;	
Prevention of Food Contain	mination	designated areas used	
L. L. JJungle not		Massachusetts Requirements	
38 Insects, rodents, and animals not present	1 1 -	M And-Moding procedures in least	out
39 Contamination prevented during		service establishment	
food preparation, storage and	1 1 1 1	M2 Food allergen awareness In	
display		M3 Caterer	n/o
		M4 Mobile Food Operation	n/o
40 Personal cleanliness 41 Wiping cloths: properly used and		M5 Temporary Food Establishment	n/o
stored		M6 Public Market; Farmers Market	n/o
42 Washing fruits and vegetables		M7 Residential Kitchen; Bed-and-	n/o
Proper Use of Utensil		Breakfast Operation	
to the second se		M8 Residential Kitchen: Cottage Food	n/o
43 In-use utensils properly stored 44 Utensils, equipment and linens:	-1-1-	Operation	
properly stored, dried, and handled	1 1	M9 School Kitchen; USDA Nutrition	n/o
45 Single-use/single-service articles:		Program	
45 Single-use/single-service arroles.		M10 Leased Commercial Kitchen	n/o
properly stored and used		M11 Innovation Operation	n/o
48 Gloves used properly	anding	Local Requirements	
Utensils, Equipment and Ve	out	L1 Local law or regulation	n/o
47 Food and non-food contact surfaces	Jui	L2 Other	n/o
cleanable, properly designed,			1 1 1
constructed and used	1 1 1 [111	1 1 1

	Date: 03/Page 3 of 3 DESCRIPTION OF VIOLATION
ail Code	·
	OBSERVATION: Food line potato salad 47F, Fruit 47F REGULATION: Holding TCS Food, Cold
	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked
590.111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Food Establishment Inspection Report

Name: South Lawewnce East Edeucational Complex@	Inspection Date: 04/11/2019	Number of Priority and Priority				
Address: 165 Crawford St	Time In/Out 11:20 am /12:04 pm	Foundation Violation(s):				
Phone: 978-975-5970	Permit No.:	Number of Repeat P and PF				
Email:	Risk Category: 2 HACCP: No	Violation(s):				
Owner:	Type of Operation:					
Person-in-charge: Yanira Rivera	Type of Inspection: Re-Inspection Previous Inspection Date: 03/2					
Inspector: J,Barclay	Date of Re-Inspection: 04/21/2019 or After -					
FOODBORNE ILLNESS RISK FACT	ORS AND PUBLIC HEALTH ved N/A = not applicable COS = correct	INTERVENTIONS_ ted on-site R = repeat violation				

Compliance Status IN OUT N/A N/O COS R		Compliance Status	IN _O	UT N/A	N/O COS			
Supervision					Protection from Contam	inati	on	
1 Person-In-Charge present,	In			77	15 Food separated and protected	In		
demonstrates knowledge, and		1		-11	16 Food contact surface; cleaned	ln		
performs duties					and sanitized			
2 Certified Food Protection Manager	ln .				17 Proper disposition of returned,	ln		
Employee Health					previously served, reconditioned			
3 Management, food employee and	In		П	\Box	and unsafe food			
conditional employee; Knowledge,			-11	Time/Temperature Control	for S	Safety		
responsibilities, and reporting		1 3			18 Proper cooking times & temperatures			
4 Proper use of restriction and exclusion	In				19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting	In				holding			
and diarrheal events			1		20 Proper cooling time and temperature			n/o
Good Hygienic Practic	ces				21 Proper hot holding temperature	In		
6 Proper eating, tasting, drinking, or	In		П	T	22 Proper cold holding temperature	ln		
tobacco use					23 Proper date marking and disposition	In.		
7 No discharges from eyes, nose and	In				24 Time as a Public Health Control		n/a	
mouth				1	Consumer Advisory			
Preventing Contamination by	/ Han	ds			25 Consumer advisory provided for raw/		n/a	
8 Hands clean and properly washed	In			- [under cooked food	11		
9 No bare hand contact with RTE food	In				Requirements for Highly Suscept	ble F	opula	ations
10 Adequate handwashing sinks properly	In				26 Pasteurized foods used; prohibited	ln		
supplied and accessible	1		1 4		foods not offered			1
Approved Source					Food/Color Additives and Toxic	c Sul	bstan	ces
11 Food obtained from source	In				27 Food additives; approved and	ln		
12 Food received at proper temperature			n/o		properly used	1 1		
13 Food received in good condition, safe,	in				28 Toxic substances properly identified,	ln		
and unadulterated		1	Li		stored and used			
14 Required records available, shellstock	\vdash	n/a	a	一十	Conformance with Approved	Proc	edure	es .
tags, parasite destruction		-			29 Compliance with variance/specialized		n/a	1
OFFICIAL ORDER FOR CORRECTION:	Based	on an	inspe	ection	process/HACCP plan			
today, the items marked "OUT" indicated violations	to 105	CMR :	590.00	00 and	applicable sections of 2013 FDA Food Code. This rep	oort, w	hen sig	ned
below by a Board of Health member or its agent co	nstitute	s an o	rder o	f the B	pard of Health. Failure to correct violations cited in thi	s repo	rt may i	esult in
suspension or revocation of the food establishment	permit	and co	essati	on of fo	ood establishment operations. If you are subject to a r	notic e	of susp	ension,
					one the board of health in accordance with 105 CMR !			
Inspector:		-	_		Person In Charg yanna.			
J-15					Russe			
1) 4 >								ATTENTION OF THE

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment: South Lawewnce East Edeucational Complex@	Date: 04/11/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUSET	ITS-ONLY SECTIONS	
IN = In complaince OUT = out compliance N/O = not observed N/A = not applicable COS	S = corrected on-site R = repeat viola	ation

	Compliance Status	IN OUT N/A N/O COS R			Compliance Status	IN	OUTN	NA NO C	osR	
	Safe food and Wate	er		48	Warewashing facilities: installed,					
30	Pasteurized eggs used where	In				maintained, and used; test strips				
	required				49	Non-food contact surfaces clean				
31	Water and ice from approved source					Physical Facilities				
32	Variance obtained for specialized		n/a		50	Hot and cold water available;				
	processing methods				E	adequate pressure				
	Food temperature co	ntro	1		51	Plumbing installed; proper				
33	Proper cooling methods used;			n/o		backflow devices				
	adequate equipment for	1		1	52	Sewage and waste water properly				
	temperature control					disposed				
34	Plant food properly cooked for hot			n/o	53	Toilet features; properly,				1
	holding					constructed supplied, and cleaned				
35	Approved thawing methods used			n/o	54	Garbage and refuse properly				
36	Thermometer provided and accurate					disposed; facilities maintained				
	Food Identification				55	Physical facilities installed,				
37	Food properly labeled; original					maintained, and clean				
	container				56	Adequate ventilation and lighting;				
	Prevention of Food Conta	amii	nation			designated areas used			11	
38	Insects, rodents, and animals not					Massachusetts Requireme	ents	5		
	present				M1	Anti-choking procedures in food	1	out		
39	Contamination prevented during					service establishment				
	food preparation,storage and				M2	Food allergen awareness	In			
	display	1.			M3	Caterer			n/o	
40	Personal cleanliness				M4	Mobile Food Operation			n/o	
41	Wiping cloths: properly used and				M5	Temporary Food Establishment			n/o	
	stored				M6	Public Market; Farmers Market			n/o	
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-			n/o	
	Proper Use of Utensi	İs				Breakfast Operation				
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food			n/o	
44	Utensils, equipment and linens:					Operation				
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition			n/o	
45	Single-use/single-service articles:					Program				
	properly stored and used				M10	Leased Commercial Kitchen	2020		n/o	
46	Gloves used properly				M1'	1 Innovation Operation	\top		n/o	
	Utensils, Equipment and Ve	endi	ing		Local Requirements					
47	Food and non-food contact surfaces		out		L1	Local law or regulation	T	3.	n/o	
	cleanable, properly designed,				L2	Other			n/o	
	constructed and used									
		1			11					

Date: 0Page 3 of 3

Establishment: South Lawewnce East Edeucational Complex@

Date Verified Fall Code	DESCRIPTION OF VIOLATION
Verified 04/11/19 22-3-501.16(A)(2)(B	OBSERVATION: Food line potato salad 47F, Fruit 47F)-PREGULATION: Holding TCS Food, Cold
47-4-501.11	OBSERVATION: observed cold units on food line broken, garage disposal is broken, shelf with pots & pans is broke. REGULATION: Good Repair and Proper Adjustment-Equipment
47-4-101.19	OBSERVATION: Observed ceiling tile stained; need to be replaced. REGULATION: Non FCS Construction and Repair
Discussion	Walk-in/ Milk 33F, cheese 34F, fruit 37F, Milk in chest 33F. Cooked hot dog 168F. Hand sinks stocked
57-590.111	OBSERVATION: PIC anti-choking certificate is expired. REGULATION: Anti-choking procedures in food service establishment
Discussion	***RE-INSPECTION*** OBSERVED CHEF SALAD COLD HOLDING IN COLD BOX AT 41F.
0-9.004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

> Inspector's Signature: PICs Signature:



PUBLIC HEALTH
CODE ENFORCEMENT
BUILDINGS
WEIGHTS AND MEASURES

DOD ESTABLISHMENT INSPECTION REPORT	Date 12-12	Type of Operation(s)	Type of Inspection
Videoco .	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 978 975 5983	Level	☐ Mobile	Date:
Owner 1 OC	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC) BRIGGID REYEC	Time	Bed & Breakfast	General Complaint HACCP
nspector Valda MILLER	In: 10/75	Permit No. 027/16	Other
ach violation checked requires an explanation on the na	arrative page(s)	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions at Items) Violations marked may pose an Imminent health hazard and corrective action as determined by the Board of Health.	nd Risk Factors	(Red Anti-Choking	590.009 (E) 590.009 (F)
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	ention of Contamination from	n Hands
1, PIC Assigned/Knowledgeable/Duties		dwash Facilities	W. 1
EMPLOYEE HEALTH		N FROM CHEMICALS	* * *
2. Reporting of Diseases by Food Employee and PiC		roved Food or Color Additive	es a
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE		c Chemicals	
4. Food and Water from Approved Source		ERATURE CONTROLS (Potent	ually Hazardous roods)
5. Receiving/Condition		king Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Reh	2 2 2	, di
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coo	1000 PORTS	
PROTECTION FROM CONTAMINATION	40	and Cold Holding	
8. Separation/Segregation/Protection	-	e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREM	ENTS FOR HIGHLY-SUSCEPT od and Food Preparation for	HSP
☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices	CONSUME	R ADVISORY sting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)	To Food and Ris Official today, the 590,000 by a Boa order of cited in the food establish have a rand sub	of Violated Provisions aborne Illnesses Interve k Factors (Red Items 1.: Order for Correction: Base items checked indicate federal Food Code. This ard of Health member or it the Board of Health. Fallithis report may result in suestablishment permit and ment operations. If aggright to a hearing, Your remitted to the Board of Health of Days of receipt of this of the second control of the provisions.	ntions (22): ased on an inspection violations of 105 CMR report, when signed bel as agent constitutes an are to correct violations uspension or revocation of cessation of food eved by this order, you quest must be in writing alth at the above addressed
29. Special Requirements (590.009)	DATE O	F RE-INSPECTION:	

¥ Yes ☐ Re-Inspection Scheduled ☐ Emergency Suspension Exclusion Exclusion ☐ Emergency Closure N Date Verified No. Page: Z of □ Other: Ł Corrective Action Required: ☐ Voluntary Compllance □ Voluntary Disposal ☐ Embargo DESCRIPTION OF VIOLATION / PLAN OF CORRECTION " Date: 10 -26-16 6-1211CE7 ガンダる PLEASE PRINT CLEARLY 7 行うしてのいめら というころ 6 1F71K GREETER GR Barrool 1,005 R. P. Y 人のこれにあっ 11+ASE Discussion With Person in Charge: スタオノタイベン Establishment Name: 二年880子 C - Critical Item R - Red Item INSPECTION. :3 MINNEGLIGKE Code Reference 4-32/m 134

A SECTION OF THE PROPERTY OF T

The state of the s

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320

Inspector's Signature:

PICs Signature:



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

Page __ of__ Pages

OR THE RESIDENCE INCRECTION DEPORT	i gir	
OOD ESTABLISHMENT INSPECTION REPORT	Date Type of Operation(s)	Type of Inspection
Name Tourbox School	(a) OV/B D Food Service	☐-Routine ☐ Re-inspection
Address = 9 Adder Street.	Risk / Retail Level Residential Kitchen	Previous Inspection
Telephone 975-975-5983	│	Date: ☐ Pre-operation
Owner L. P. S.	HACCP Y/N Temporary Caterer	Suspect illness
Person-in-Charge (PIC) Libertad Comme Z	Time Bed & Breakfast	General Complaint HACCP
Inspector - Kara VINA/ Pay Collect	Out: Permit No.	Other
ach violation checked requires an explanation on the narra	ative page(s) and a citation of specific	provision(s) violated.
<u> </u>	Non-co	ompliance with:
Violations Related to Foodborne Illness Interventions and	• • • • • • • • • • • • • • • • • • • •	590.009 (E) 590.009 (F)
Items) Violations marked may pose an imminent health hazard and re	equire immediate Tobacco Allergen Awa	
corrective action as determined by the Board of Health.		
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from	n Hands
□ _₹ 1. PIC Assigned/Knowledgeable/Dutles	13. Handwash Facilities	
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additive	s .
3. Personnel with Infections Restricted/Excluded	15. Toxic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source	16. Cooking Temperatures	
55. Receiving/Condition	17. Reheating	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooling	
7. Conformance with Approved Procedures/HACCP Plans	19. Hot and Cold Holding	
PROTECTION FROM CONTAMINATION	☐ 20. Time as a Public Health Control	
8. Separation/Segregation/Protection	REQUIREMENTS FOR HIGHLY-SUSCEPT	IBLE-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Food and Food Preparation for I	
10. Proper Adequate Handwashing	CONSUMER ADVISORY	
11. Good Hygienic Practices	22. Posting of Consumer Advisories	;
and a second Parist Providence (Phys		D. 1.4.4.
Violations Related to Good Retail Practices_(Blue Items) Critical (C) violations marked must be corrected	Number of Violated Provisions I To Foodborne Illnesses Interve	Related Total
immediately or within 10 days as determined by the Board	and Risk Factors (Red Items 1-2	22):
of Health. Non-critical (N) violations must be corrected	Official Order for Correction: Ba	sed on an inspection
immediately or within 90 days as determined by the Board of Health.	today, the items checked indicate 590.000/federal Food Code. This	violations of 105 CMR report when signed below
CN	by a Board of Health member or it	s agent constitutes an
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the Board of Health. Failu	re to correct violations
25. Equipment and Utensils (FC-4)(590.005)	cited in this report may result in su the food establishment permit and	spension or revocation of cessation of food
26. Water, Plumbing and Waste (FC-5)(590.006)	establishment operations. If aggrid	eved by this order, you
27. Physical Facility (FC-6)(590.007)	have a right to a hearing. Your rec	quest must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submitted to the Board of Hea within 10 days of receipt of this or	
29. Special Requirements (590.009) 30. Other	DATE OF RE-INSPECTION:	-
s. 500mpes on 6-14.doo	\sim \sim \sim	39

Date: Wall 8 Establishment Name: Townbox School

Verified	572														a: Ki No III res	☐ Employee Restriction/ Exclusion	☐ Emergency Suspension	☐ Emergency Closure	☐ Other:
															Corrective Action Required:	☐ Voluntary Compliance	☐ Re-Inspection Scheduled ☐ Emergency Suspension	☐ Embargo	Uvoluntary Disposal
DESCRIPTION OF VIOLATION / FLAN OF CONDICTION PLEASE PRINT CLEARLY		is (Lound.													Magal Kill	proceeded to		To the Contract of the Contrac	but a special maps of the second
		No Violeta										9.			arge: Transfer	ODISELLURS BILLOR			
C - Critical Item R - Red Item							140				77				Discussion With Person in Charge:	Sceol	1 M S D		
Code Reference															cussion Wi	Lutrool	7	3	*
Item No.			÷)		1	J. 2		المدا						A STATE OF THE PERSON NAMED IN COLUMN TO A STATE OF THE PERSON NAMED IN COLUMN	Disc	`		1	L

Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

The second of th	1		
Name: Tarbox Elementary School	Date:02/25/2019	Type of Operation ☐ Food Service	Type of Inspection Routine
Address: 59 Alder st	Risk	Retail	Re-Inspection Date: 03/07/2019 or After
Telephone: 978-975-5983	Level: 2	Residential Kitchen Mobile	Date:
Owner:		Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge(PIC): Libertad	Time:	Permit No:	General Complaint Other:
Inspector: J.Barclay	9:59 am	Permit No.	Other
Each violation checked requires an explanation on the na	rative page(s) a	nd a citation of specifi	c provision(s) violated
Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	d Risk Factors. immediate correctiv	Non-comp Anti-Che Tobacce Allerger	liance with: oking 590.009(E) o 590.009(F) n Awareness 590.009(G)
FOOD PROTECTION MANAGEMENT		of Contemination from Ha	nds
1. PIC Assigned / Knowledgeable / Duties	13. Handwash	Facilities	
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved F	Food or Color Additive	
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Pot	tentially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16 Cooling Ter		- Limit
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	19. Hot and Co		
8. Separation/ Segregation/ Protection		Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing			PTIBLE POPULATIONS
11. Good Hygienic Practices	21. Food and I	Food Preparation for HSP	
	CONSUMER AL		
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately	_	Consumer Advisories	
or within 10 days as determined by the Board of Health.		lated Provisions Relati Illness Interventions	ted 1
Non-critical(N) violations must be corrected immediately or		ors (Items 1-22):	I I
within 90 days as determined by the Board of Health.	Official Order	for Correction:Based or	
C N 23. Management and Personnel (FC-2)(590.003)		checked indicate violation	
24. Food and Food Protection (FC-3)(590.004)		Food Code. This report, we alth member or its agent	
25. Equipment and Utensils (FC-4)(590.005)		rd of Health. Failure to co	
26. Water, Plumbing and Waste (FC-5)(590.006) 7 7 Physical Facility (FC-6)(590.007)		rt may result in suspension	
V V 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		hment permit and cessat perations. If aggrieved by	
29. Special Requirements (590.009)		hearing. Your request m	
30. Other	and submitted to	the Board of Health at th	
		f receipt of this order. -INSPECTION: 03/07/	/2010 or After
FSS S:590InspectForm8-14.doc	DATE OF RE	-1113FECTION. 03/0//	ZU IS UI AJIGI
		\Rightarrow	.
Inspector		Schl	Page 1 of 2

*	DESCRIPTION OF VIOLATION
Fail Code	BESSIGN FISH OF VIOLATION
6.501.111*	OBSERVATION: Observed evidence of mice and what appears to be mice droppings in back wall near dry storage. REGULATION: 362 Controlling Pests 6.501.111*, The presence of insects, rodents and pests shall be controlled to minimize their presence by *routinely inspecting incomming shipments of food and supplies *routinely inspecting the premises for evidence of pests *using methods, if pests are found, such as trapping devices or approved means *eliminating harborage conditions.
3.304.16(A)(B)	OBSERVATION: Observed food items less than 6 inches above the floor insid walk-in freezer. REGULATION: 57 Clean Tableware/Refills 3.304.16(A)(B), Food Employees and consumers shall not use soiled tableware or self-service articles to provide second portions or refills.
6.301.14	OBSERVATION: Observed no signage in handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Discussion	Observed cheese in back reach in at 38F. Milk in front reach in at 37F/ milk in student milk case at 36F. Observed chicken patty from oven at 197F. Quant sanitizer at 250ppm. Frozen foods were frozen. Food thermometer and secondary thermometer were available. Allergen poster was available. Facility has records of all the students with allergies. Certifications were in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

Name: Tatbox School	Inspection Date: 03/21/2019	Number of Priority and Priority
Address: 59 Alder St	Time In/Out: 12:32 pm / 12:49 am	Foundation Violation(s):
Phone: 978-975-5983	Permit No.:	Number of Repeat P and PF
Emalt:	Risk Category: 2 HACCP: No	Violation(s):
Owner:	Type of Operation: Food Service	1410
Person-in-charge: Libertad Gomez	Type of inspection: Routine	Previous Inspection Date: 02/25/2019
Inspector: c.hudson	Date of Re-Inspection:	
FOODBORNE ILLNESS RIS IN = in complaince OUT = out compliance N/C	K FACTORS AND PUBLIC HEALTH o = not observed N/A = not applicable COS = correct	INTERVENTIONS ted on-site R = repeat violation

Compliance Status	IN OU	TNA	NO COS R	Compliance Status			N/O COS
Supervision	71	APP IN	4, 7,	Protection from Contam	nat	ion	
	In			15 Food separated and protected	In		117
demonstrates knowledge, and				16 Food contact surface; cleaned	In		
performs duties	1	9	500	and sanitized			Ž.
2 Certified Food Protection Manager	In		34	17 Proper disposition of returned,	In	(%) (%)	
Employee Health	1000	£		previously served, reconditioned			
3 Management, food employee and	ln	7.5	198	and unsafe food	Ц	j.	- 1
conditional employee; Knowledge,		1.1	1 11	Time/Temperature Control		Safet	y
responsibilities, and reporting		2.8		18 Proper cooking times & temperatures	In		
4 Proper use of restriction and exclusion	ln	(4)		19 Proper reheating procedures for hot			n/o
5 Procedures for responding to vomiting	In		3-1	holding			<u> </u>
and diarrheal events		300		20 Proper cooling time and temperature	Ш		n/o
Good Hygienic Practic	es		7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	21 Proper hot holding temperature	ln		
6 Proper eating, tasting, drinking, or	In			22 Proper cold holding temperature	ln		
tobacco use				23 Proper date marking and disposition	In		Ш.
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	a
mouth		1.77		Consumer Advisory	į.	100	
Preventing Contamination by	Han	ds		25 Consumer advisory provided for raw/		n/a	а
8 Hands clean and properly washed	In	5.2		under cooked food			
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble	Popul	ations
10 Adequate handwashing sinks properly	In	20 = 4	28	26 Pasteurized foods used; prohibited	In		
supplied and accessible		2		foods not offered			
Approved Source		1.		Food/Color Additives and Toxic	Si	ıbstar	ces
11 Food obtained from source			W	27 Food additives; approved and	in		
12 Food received at proper temperature			n/o	properly used			
13 Food received in good condition, safe,	In	7.		28 Toxic substances properly identified,	ln		
and unadulterated		1		stored and used			
14 Required records available, shellstock		n/a	1	Conformance with Approved	Pro	cedur	es
tags, parasite destruction		1		29 Compliance with variance/specialized	1	n/	a
OFFICIAL ORDER FOR CORRECTION:	Based	on an	inspection	process/HACCP plan			+ = 1/2
today the items marked "OUT" indicated violations	to 105	CMR 5	590,000 and	applicable sections of 2013 FDA Food Code. This re-	ort, v	when sig	gned
below by a Board of Health member or its agent cor	nstitute	s an oi	der of the Bo	pard of Health. Fallure to correct violations cited in thi	s rep	ort may	result in
suspension or revocation of the food establishment	permit	and ce	essation of fo	ood establishment operations. If you are subject to a r	otice	of susp	pension,
or non-renewal pursuant to 105 CMR 590,000 your	nay rec	juest a	hearing bef	ore the board of health in accordance with 1950 MR	590.0	15(B).	
Inspector:				Person In Charge.		-	1
1 ANI						55 (-1

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Tatbox School		Date: 03/21/2019	Page 2 of 3
GOOD RETAIL	PRACTICES AND MASSACHU	SETTS-ONLY SECTIONS	
IN = in complaince OUT = out compliance	N/O = not observed N/A = not applicable	COS = corrected on-site R = repeat	violation

					$\overline{-}$				
	Compliance Status	IN OU	T N/A N	VO COS R		Compliance Status	INC	UT N/A	N/O COS R
	Safe food and Wate	F-100		Tarres	48	Warewashing facilities: installed,		100	
ALL THOUSE	Pasteurized eggs used where	In	1/2	27.5		maintained, and used; test strips	5.5	07.5	
	required		1		49	Non-food contact surfaces clean	193	.53	(A)2-4
31	Water and ice from approved source	Ŷ			15.7	Physical Facilities			
32	Variance obtained for specialized		n/a	8	50	Hot and cold water available;			::4
	processing methods			Sept.		adequate pressure	.3	120	2.2
77	Food temperature co	ntrol	THE RESERVE OF THE PARTY OF		51	Plumbing installed; proper	300		State of
	Proper cooling methods used;			n/o		backflow devices	1.54	4.	X
	adequate equipment for		1		52	Sewage and waste water properly	186	1000	
	temperature control		1 1			disposed	√.×	, N	300
34	Plant food properly cooked for hot			n/o	53	Toilet features; properly,	1:		
	holding					constructed supplied, and cleaned	1		
35		82		n/o	54	Garbage and refuse properly	3	7.3	
	Thermometer provided and accurate		26.		1	disposed; facilities maintained		1	,2
Act of the latest	Food Identification		2	7.5	55	Physical facilities installed,	2	έλ	1
CONTRACTOR	Food properly labeled: original			.07		maintained, and clean		-1.	(4.)
	container			- ;	56	Adequate ventilation and lighting;	~:·	27.	
7.4	Prevention of Food Con	lamina	ation		3	designated areas used			
	Insects, rodents, and animals not	Ot	3 407 507	93 F	200	Massachusetts Requirem	ents	C	
	present	Sale:		74		Anti-choking procedures in food	T		n/o
39		OI	ut	灣		service establishment			
	food preparation,storage and			/	M2	Food allergen awareness			n/o
	display	87.5			МЗ	Caterer			n/o
40			-3-1		M4	Mobile Food Operation			n/o
41		71.2	572	r es	M5	Temporary Food Establishment		9	n/o
١	stored				M6	Public Market; Farmers Market			n/o
42	Washing fruits and vegetables	1763	437		M7	Residential Kitchen; Bed-and-		i ë	n/o
5.5	Proper Use of Utens	ils			1	Breakfast Operation			1 1 1
43	and the state of t	T	* L		M8				n/o
44		1:-			il .	Operation			1
77	properly stored, dried, and handled		4.5	130	М9				n/o
45	Single-use/single-service articles:	36	100			Program			
45		10.0	2.13	1.00	M4	0 Leased Commercial Kitchen		\vdash	n/o
10	properly stored and used Gloves used properly	NE SA	7.67		-	1 Innovation Operation	-		n/o
40	Utensils, Equipment and	/ondi-	,		1 1	Local Requirements		٠,,	_
4-			ig :		L1	Local law or regulation	T		n/o
4	Food and non-food contact surfaces	avels.			12				n/o
	cleanable, properly designed,	7.5			11 2	Ouici			פעון
1	constructed and used	7. 2	133						
		2 1	34.	332			1	1 1	

Establishment: Tatbox \$	School Date: 03/21/2019 Page 3 of
Fail Code	DESCRIPTION OF VIOLATION
6-501.111-Pf	OBSERVATION: Observed droppings by double door refrigerator near servin line. Contact pest control company for service. REGULATION: Pests, free of
3-305.11	OBSERVATION: Freezer/ food is served on wire racks; this makes it impossible to sweep floor. Food needs to be stored off the floor by 6" to protect food from sweeping and mopping. REGULATION: Storage, Food-Preventing Contamination from the Premises
Discussion	Reviewed cook log; today is missing. PIC/cook stated meat pies cooked to 168F. Corn held 140F, milk in chest 36, milk in refrigerator 35F.
3-201.11 P- G	OBSERVATION: Compliance with Food Law & Private Home
	<u> </u>

Inspectional Services Department, City of Lawrence, Massachusetts

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130 FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT BUILDINGS WEIGHTS AND MEASURES

OOD ESTABLISHMENT, INSPECTION REPORT			
Name Up Academy / Leonard School	Date 1918	Food Service	Type of Inspection
Address 60 Atten Sheet	Risk	Retail	Re-Inspection Previous Inspection
WU PRPA OFFER	Level	Mobile	Date:
717 713 5702	HACCP Y/N		Pre-operation Suspect Illness
Owner L.P.S.	Time / j · 4 Co	Caterer Bed & Breakfast	General Complaint
Person-in-Charge (PIC) Therese Fitzsimmons	in: 11:44	1	☐ HACCP ☐ Other
Inspector & that IDA/ Tray Collect	Out:		7.5
Each violation checked requires an explanation on the na	arrative page(s) a	nd a citation of specific p	pliance with:
Violations Related to Foodborne Illness Interventions a Items)		Tobacco	590.009 (E) 590.009 (F)
Violations marked may pose an imminent health hazard and	d require immediat	e Allergen Aware	ness 590.009 (G)
corrective action as determined by the Board of Health.		*	1.
FOOD PROTECTION MANAGEMENT	60	ention of Contamination from I	lands
1. PIC Assigned/Knowledgeable/Duties		wash Facilities	ž.
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Аррг	oved Food or Color Additives	
☐ 3. Personnel with Infections Restricted/Excluded	15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	ТІМЕЛЕМРЕ	RATURE CONTROLS (Potentia	ly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cool	king Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	eating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION	🔲 19. Hot	and Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time	e as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREME	ENTS FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
_	[]¹21. Foo	d and Food Preparation for HS	; P
10. Proper Adequate Handwashing		ADVISORY	
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories '). See: 1.84
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.005) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Food and Risk Official (today, the 590.000/by a Boa order of the food establish have a riand subrements.)	of Violated Provisions Reborne Illnesses Intervent Factors (Red Items 1-22 Order for Correction: Basic items checked indicate vifederal Food Code. This rend of Health member or its the Board of Health. Failure his report may result in suspential substablishment permit and coment operations. If aggriculation and the armonest of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of Health of the Board of this order the Board of this order the Board of this order the Board of the Board of the Board of this order the Board of this order the Board of this order the Board of this order the Board of this order the Board of this order the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of the Board of this order the Board of	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an a to correct violations pension or revocation of ressation of food wed by this order, you lest must be in writing that the above address
	Print: -K. OS A	DTA	
Inspector sugarance	Print: (Yie)icc	& KIWANUKA	Page of Pages
PICs Signature: March 18 March 18	1 . 16 ELSE	MINUM	

Page: Establishment Name: OP Academy [Leonord School Date: 7/2/18

-		- 1	H	NOITO BEROO' BO'NA IS A NOITA JOIN SO MOITGISCOSSO	Date	ž
	No.	Reference	R - Red Item	PLEASE PRINT CLEARLY	Verified	
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				Copy condutions		
1000						
						3
						•
6.	Ľ				ŀ	
	Disc	cussion Wi	Discussion With Person in Charge:	arge: - Corrective Action Required:	adulred: No	Yes
	1	Jonahored L	Wred OURS	100	ice Employee Restriction/ Exclusion	Restriction/
©.		1 M.S. her	2 Mochan	☐ Re-Inspection Scheckuled	duled Emergency Suspension	Suspension
340				☐ Embargo	☐ Emerger ☐ Other:	ncy Closure

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Massachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

F 1 3 1 4

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

	The second secon					
Name: Up Academy Lenonard School	Date:02/13/2019 Type of Operation Type of Inspection					
Address: 60 Allen St	Risk Retail Re-Inspection					
Telephone: 978-975-5962	Level: 2 Residential Kitchen Date: 02/23/2019 or After Date:					
Owner:	Temporary Pre-operation Caterer Suspect Illness					
Person in Charge(PIC): Jomarris Pena	Time: Permit No: General Complaint					
Inspector: J.Barday	11:36 am Permit No.					
	arative page(s) and a citation of specific provision(s) violated					
Violations Related to Foodborne Illness Interventions at Violations marked may pose an Imminent health hazard and require action as determined by the Board of Health.	Non-compliance with: Ind Risk Factors. □ Anti-Choking 590.009(E)					
FOOD PROTECTION MANAGEMENT	13. Handwash Facilities					
1. PIC Assigned / Knowledgeable / Duties						
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	☐ 14, Approved Food or Color Additive☐ 15. Toxic Chemicals					
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods					
4. Food and Water from Approved Source	☐ 16 Cooling Temperatures					
5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Reheating					
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling					
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding					
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control					
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS					
10. Proper Adequate Handwashing	21. Food and Food Preparation for HSP					
11. Good Hygienic Practices	CONSUMER ADVISORY					
Violations Related to Good Retail Practices	22. Posting of Consumer Advisories					
Critical (C) violations marked must be corrected immediately	Number of Violated Provisions Related					
or within 10 days as determined by the Board of Health.	To Foodborne Illness Interventions					
Non-critical(N) violations must be corrected immediately or	and Risk Factors (Items 1-22):					
within 90 days as determined by the Board of Health.	Official Order for CorrectionBased on an inspection					
C N 23. Management and Personnel (FC-2)(590.003)	today, the items checked indicate violations of 105 CMR					
24. Food and Food Protection (FC-3)(590,004)	590.000/federal Food Code. This report, when signed below					
25. Equipment and Utensils (FC-4)(590.005)	by a Board of Health member or its agent consititutes an order of the Board of Health, Failure to correct violations					
26. Water, Plumbing and Waste (FC-5)(590.006)	cited in this report may result in suspension or revocation of					
▼ 27. Physical Facility (FC-8)(590.007)	the food establishment permit and cessation of food					
28. Poisonous or Toxic Materials (FC-7)(590,008)	establishment operations. If aggrieved by this order, you					
29. Special Requirements (590,009)	have a right to a hearing. Your request must be in writing					
30. Other	and submitted to the Board of Health at the above address					
FSS S:590(htspectForm6-14.dog	within 10 days of receipt of this order. DATE OF RE-INSPECTION: 02/23/2019 or After					
	DATE OF THE HOLLOW DEPORT OF THE					
Inspector	PIC Page 1 of 2					

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a gray they will be	DESCRIPTION OF VIOLATION
Fail Code	
6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all-handwashing lavatories used by food employees.
509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509.009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information: Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
3.305.11	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
3.306.11	OBSERVATION: Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. REGULATION: 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contamination by the use of packaging, counter, service line, food guards, display case or other effective means.
Discussion	Observed pizza/ hot holding at 180F. Cheese in double door refrigerator at 39F/ milk at 40F. Observed sanitizer at 200ppm. Frozen foods were frozen. No evidence of pests. Observed no accumulation on equipments and floor. Allergen statement was available. CFPM certification was in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT-INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Type of Inspection Type of Operation Name: Up Academy Lenonard School@ Date:02/27/2019 Food Service Routine Re-Inspection Address: 60 Allen St Risk Retail Level: 2 Residential Kitchen Date: Telephone: 978-975-5962 Date: Mobile Temporary Pre-operation Owner: Caterer Suspect Illness General Complaint Person in Charge(PIC): Time: Permit No: Jomaris Bena Other: 10:01 am Permit No. Other Inspector; c.hudson Each violation checked requires an explanation on the narative page(s) and a citation of specific provision(s) violated Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors. ☐ Anti-Choking 590,009(E) Violations marked may pose an imminent health hazard and require immediate corrective Tobacco 590,009(F) Allergen Awareness 590.009(G) action as determined by the Board of Health. 12. Prevention of Contemination from Hands FOOD PROTECTION MANAGEMENT 13. Handwash Facilities 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC 14, Approved Food or Color Additive 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods) 4. Food and Water from Approved Source 16 Cooling Temperatures 5. Receiving/Condition 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 18. Cooling 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time As a Public Health Control 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 10. Proper Adequate Handwashing 21. Food and Food Preparation for HSP 11. Good Hygienic Practices CONSUMER ADVISORY Violations Related to Good Retail Practices 22. Posting of Consumer Advisories Critical (C) violations marked must be corrected immediately Number of Violated Provisions Related or within 10 days as determined by the Board of Health. O To Foodborne Illness Interventions Non-critical(N) violations must be corrected immediately or and Risk Factors (Items 1-22): within 90 days as determined by the Board of Health. Official Order for Correction:Based on an inspection С today, the items checked indicate violations of 105 CMR (FC-2)(590.003) 23. Management and Personnel 590.000/federal Food Code. This report, when signed below (FC-3)(590.004) 24. Food and Food Protection by a Board of Health member or its agent consititutes an (FC-4)(590.005) 25. Equipment and Utensils order of the Board of Health. Failure to correct violations 26. Water, Plumbing and Waste (FC-5)(590.006) cited in this report may result in suspension or revocation of (FC-6)(590.007) 27. Physical Facility the food establishment permit and cessation of food 28. Poisonous or Toxic Materials (FC-7)(590.008) establishment operations. If aggrieved by this order, you 29. Special Requirements (590.009)have a right to a hearing. Your request must be in writing 30, Other and submitted to the Board of Health at the above address within 10 days of receipt of this order. FSS S:590inspectForm6-14.d DATE OF RE-INSPECTION PIC Inspector Page 1 of 2

Establishment: Up Academy Lenonard School@

- 1-57 Common Co

Date: 02/27/201Page 2 of 2

Date Verified Fail Code	DESCRIPTION OF VIOLATION
Verified 02/27/19 6.301.14	OBSERVATION: Observed no signage on handsink. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19 509.009(G)(3)*	OBSERVATION: PIC was not about to provide allergen certification. To be available during re-inspection. REGULATION: 397 Allergens/Demo of Training 509.009(G)(3)*, One PIC has obtained allergen certification. The certified PIC ensures employees are properly trained in food allergy awareness as it relates to their assigned duties. Approved vendor contact information: Berkshire Health 413-447-2417, Compu Works 781-224-1113, MRA 508-303-9905.
Verified 02/27/19	OBSERVATION: Observed milk in double door refrigerator floor. Discussed with PIC using food grade shelves to keep all food items 6 inches off the floor. REGULATION: 59 Contamination from Premises 3.305.11, Food shall be protected from contamination by storing food in a clean, dry location; not exposed to splash, dust and is a minimum of 6 inches off the floor.
00.000.00	Observed no food guard on service hot holding line. Discussed with PIC that cross-contamination can occur when student pass by. ****Reinspection*** WO in to replace; has not arrived. Needs to be in for next routine. 63 Protection/Food Display 3.306.11, Except for nuts in shell and whole fruits/vegetables food on display shall be protected from contammination by the use of packaging, counter, service line, food guards, display case or other effective means.
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

Name: Up Academy Leonard School

Address: 60 Allen St

Email:

Phone: 978-722-8887

Email: BOH@Lawrence.gov

Number of Priority and Priority

Number of Repeat P and PF

Foundation Violation(s):

Violation(s):

Owner:		Type of	pe of Operation: Food Service				_
Person-In-charge: Jomaris Bena			ype of Inspection: Routine Previous Inspection Date:			te:	
Inspector: c.hudson	-	Date of I	Re-Inspection:				
FOODBORNE ILLNESS R N = In complaince OUT = out compliance N							
Compliance Status	INOUTN	A N/O COS R	Compliance Status	3	IN OL	JT N/A N/O (COSR
Supervision			Protection from	om Contami	natio	วท	
1 Person-In-Charge present,	In		15 Food separated and prote	ected	ln		
demonstrates knowledge, and performs duties			16 Food contact surface; cle and sanitized	aned	In		
2 Certified Food Protection Manager	In		17 Proper disposition of retu	rned,	ln		
Employee Health	Allessa III.		previously served, recond	itioned			
3 Management, food employee and	ln]		and unsafe food				1
conditional employee; Knowledge,			Time/Temperature Control for Safety				
responsibilities, and reporting			18 Proper cooking times & temperatures				
4 Proper use of restriction and exclusion	In		19 Proper reheating procedures for hot n/o				
5 Procedures for responding to vomiting	In		holding	1			
and diarrheal events			20 Proper cooling time and t	emperature		n/o	
Good Hygienic Praction	ces		21 Proper hot holding tempe	erature		n/o	
6 Proper eating, tasting, drinking, or	In		22 Proper cold holding temp	erature	In		
tobacco use			23 Proper date marking and	disposition	In		
7 No discharges from eyes, nose and	In		24 Time as a Public Health (Control		n/a	\neg
mouth			Consume	r Advisory	-		
Preventing Contamination by	/ Hands		25 Consumer advisory provi	ded for raw/		n/a	
8 Hands clean and properly washed	in		under cooked food	S =0			1
9 No bare hand contact with RTE food	In		Requirements for High	ly Susceptb	le Po	opulation	s
10 Adequate handwashing sinks properly	In		26 Pasteurized foods used;		In		
supplied and accessible			foods not offered				
Approved Source			Food/Color Additive	s and Toxic	Sub	stances	
11 Food obtained from source	In		27 Food additives; approved	and		n/a	
12 Food received at proper temperature		n/o	properly used	A		1 1	
13 Food received in good condition, safe,	In		28 Toxic substances proper	ly identified,	ln		

Inspection Date: 03/25/2019

Permit No.:

Risk Category: 2

Time In/Out: 12:07 pm / 12:17 am

HACCP: No

today, the items marked "OUT" indicated violations to 105 CMR 590.000 and applicable sections of 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in ispension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,

CMR 590.015(B

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OFFICIAL ORDER FOR CORRECTION: Based on an inspection

and unadulterated

tags, parasite destruction

14 Required records available, shellstock

stored and used

process/HACCP plan

Conformance with Approved Procedures

29 Compliance with variance/specialized

n/a

Food Establishment Inspection Report

MoJIN Solutions, LLC

·		
Establishment: Up Academy Leonard School	Date: 03/25/2019	Page 2 of 3
GOOD RETAIL PRACTICES AND MASSACHUS		
IN = in complaince OUT = out compliance N/O = not observed N/A = not applicable C	OS = corrected on-site R = repeat viola	tion

	Compliance Status	INO	UT N/A	NO COS R	1		IN	וטט	NA	יַטעו	COSR
	Safe food and Wate	r			48	Warewashing facilities: installed,					
30	Pasteurized eggs used where	In	7			maintained, and used; test strips					
	required				49	Non-food contact surfaces clean					
31	Water and ice from approved source					Physical Facilities			1127118		
32	Variance obtained for specialized		n/a	a	50	Hot and cold water available;					
	processing methods					adequate pressure	L	_			
	Food temperature con	ntrol			51	Plumbing installed; proper					
33	Proper cooling methods used;			n/o		backflow devices	_				_
	adequate equipment for				52	Sewage and waste water properly					
ĺ	temperature control					disposed	_	_			
34	Plant food properly cooked for hot		T	n/o	53	Toilet features; properly,	1				
	holding					constructed supplied, and cleaned	1_		L		
35	Approved thawing methods used			n/o	54						-
36	Thermometer provided and accurate				L	disposed; facilities maintained	1	_			
	Food Identification				55	Physical facilities installed,	ì				1
37	Food properly labeled: original					maintained, and clean	L	_			
	container		- 1		56	Adequate ventilation and lighting;		1			1 4
	Prevention of Food Cont	amir	nation	1		designated areas used		L			
38	Insects, rodents, and animals not					Massachusetts Requirem	ent	S			
	present				M1	Anti-choking procedures in food	In	il .	1		
39	Contamination prevented during		out			service establishment	\perp	1			\Box
	food preparation, storage and				M2	Food allergen awareness	ln	1	_		
Y	display				M3	Caterer			_	in/c	
40	Personal cleanliness				M4	Mobile Food Operation				In/c	+
41	Wiping cloths: properly used and				M5	Temporary Food Establishment	1	1		In/c	-
	stored				M6	Public Market, Farmers Market	1	1		n/c	+
42	Washing fruits and vegetables				M7	Residential Kitchen; Bed-and-	1			n/c	1
	Proper Use of Utens	ils][Breakfast Operation	_	1	_	_	
43	In-use utensils properly stored				M8	Residential Kitchen: Cottage Food				in/o	1
44	Utensils, equipment and linens:					Operation	1	1		_	\perp
	properly stored, dried, and handled				M9	School Kitchen; USDA Nutrition				n/c	k
45	Single-use/single-service articles:					Program			1	1_	
	properly stored and used					0 Leased Commercial Kitchen				n/c	_
46	Gloves used properly				M1	1 Innovation Operation				n/c	C
	Utensils, Equipment and V	endi	ing			Local Requirements					_
47	Food and non-food contact surfaces				L1	Local law or regulation				n/e	_
	cleanable, properly designed,		1		12	Other				in/	o
	constructed and used										
	540										
					11					_	

Date: 03/25/2019Page 3 of 3 Establishment: Up Academy Leonard School **DESCRIPTION OF VIOLATION** Fail Code Milk 36F. Sanitizer solution 200ppm. Discussion OBSERVATION: Guard on hot unit is missing; working on this. Have fixed/replaced by next inspection.
REGULATION: Protection Food Display-Preventing Contamination by Consumers 3-306.11-P

Lawrence Board of Health 200 Common Street, Lawrence MA 01840

Tel. (978) 620-3130 Fax (978) 722-9320 Email: BOH@Lawrence.gov

Food Establishment Inspection Report

)TC-07-97-17-04		
Name: UP AcademyLeonard School	Inspection Date: 09/04/2019	Number of Priority and Priority	\cap	
Address: 60 Allen Street	Time In/Out: 09:20 am / 10:18 am	Foundation Violation(s):		
Phone: 978-975-5916	Permit No.:	Number of Repeat P and PF	Λ	
Email:	Risk Category: () HACCP: No	Violation(s):	U	
Owner:	Type of Operation: Food Service			
Person-in-charge: Jomaris Pena	Type of Inspection: Routine	Previous Inspection Date:		
Inspector: O.Llupo	Date of Re-Inspection:			
FOODBORNE ILLNESS RISK	FACTORS AND PUBLIC HEALTH	INTERVENTIONS		
IN = in complaince OUT= out compliance N/O	= not observed N/A = not applicable COS = correct	ted on-site R = repeat violation		

Compliance Status	COSR	Compliance Status IN OUT N/A N/O COS R					
Supervision				Protection from Contamination			
1 Person-In-Charge present,	ln		$\Box\Box$	15 Food separated and protected	n/a		
demonstrates knowledge, and		i	1 11	16 Food contact surface; cleaned	In		
performs duties			1 11	and sanifized			
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	In		
Employee Health previously served, reconditioned							
3 Management, food employee and	In			and unsafe food			
conditional employee; Knowledge,				Time/Temperature Control	for S	Safety	
responsibilities, and reporting			1 11	18 Proper cooking times & temperatures		I	n/o
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot		1	1/0
5 Procedures for responding to vomiting	ln			holding			
and diarrheal events		1 1		20 Proper cooling time and temperature		n/a	
Good Hygienic Practic	es			21 Proper hot holding temperature	In		
6 Proper eating, tasting, drinking, or	In		TT	22 Proper cold holding temperature	In		
tobacco use			1 11	23 Proper date marking and disposition	In		
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control		n/a	
mouth				Consumer Advisory			
Preventing Contamination by	Hand	is		25 Consumer advisory provided for raw/		n/a	
8 Hands clean and properly washed	In	T		under cooked food	1		1
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ole P	opula	tions
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited		n/a	
supplied and accessible				foods not offered			
Approved Source				Food/Color Additives and Toxic	: Sul	ostano	es
11 Food obtained from source	in			27 Food additives; approved and		n/a	
12 Food received at proper temperature		n	10	properly used			
13 Food received in good condition, safe,	In			28 Toxic substances properly identified,	In		
and unadulterated			1 1	stored and used	11		
14 Required records available, shellstock		n/a		Conformance with Approved	Proc	edure	s
tags, parasite destruction				29 Compliance with variance/specialized		n/a	
OFFICIAL ORDER FOR CORRECTION: Based on an Inspection process/HACCP plan							
today, the items marked "OUT" indicated violations to 105 CMR 590,000 and applicable sections of 2013 FDA Food Code. This report, when signed							
below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in							
suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension,							
				ore the board of health in accordance with 105 CMR			
Inspector:				Person In Charg 4			
Ostano				- Smariskano			

Food Establishment Inspection Report

MoJiN Solutions, LLC

Establishment:	UP AcademyLeonard Scho	ol		Date: (09/04/2019	Page 2 of 3
	GOOD RETAIL P		MASSACHU	SETTS-ONLY	SECTIONS	
IN = in co	mplaince OUT = out compliance	N/O = not observed N	/A = not applicable	COS ≃ corrected on	-site R=repeat v	iolation

			-						
	Compliance Status	INOUT	N/A	N/O COS R		Compliance Status	INO	UT N/A	NO COS R
	Safe food and Wate	r			48	Warewashing facilities: installed,			
30	Pasteurized eggs used where		n/a			maintained, and used; test strips	\vdash		
	required				49	Non-food contact surfaces clean			
31	Water and ice from approved source			1	{	Physical Facilities			
32	Variance obtained for specialized		n/a		50	Hot and cold water available;			
	processing methods					adequate pressure			
	Food temperature co	ntrol			51	Plumbing installed; proper	11		
33	Proper cooling methods used;		n/a			backflow devices	11	_	
	adequate equipment for				52	Sewage and waste water properly			
	temperature control					disposed			
34	Plant food properly cooked for hot		Г	n/o	53	Toilet features; properly,	1 1		
	holding					constructed supplied, and cleaned			
35	Approved thawing methods used		n/a	i	54	Garbage and refuse properly		1	
36	Thermometer provided and accurate	out				disposed; facilities maintained			
14	Food Identification			A. A. Marie	55	Physical facilities installed,			
37	Food properly labeled: original		Г			maintained, and clean			
	container				56	Adequate ventilation and lighting;			
-31	Prevention of Food Cont	aminat	ion		1	designated areas used			
38	Insects, rodents, and animals not		T	$\Box \Box \Box$		Massachusetts Requirem	ents		
	present				M1	Anti-choking procedures in food	T		n/o
39	Contamination prevented during					service establishment			
	food preparation, storage and		1		M2	Food allergen awareness			n/o
	display				МЗ	Caterer			In/o
40	Personal cleanliness		1		M4	Mobile Food Operation			n/o
41					M5	Temporary Food Establishment			n/o
''	stored			1 1 1	M6	Public Market; Farmers Market			n/o
42	Washing fruits and vegetables		1	1	M7	Residential Kitchen; Bed-and-			n/o
12.	Proper Use of Utens	ils	-		11	Breakfast Operation	11		
43		ΪΤ	T		M8	Residential Kitchen: Cottage Food			n/o
44		++	+		11	Operation			
	properly stored, dried, and handled		1		M9	School Kitchen; USDA Nutrition			n/o
AE	Single-use/single-service articles:		1		11	Program	1 [
40	properly stored and used		1		M1	0 Leased Commercial Kitchen	11		n/o
10	Gloves used properly	++	+	+ + +		1 Innovation Operation	\top		n/o
40	Utensils, Equipment and V	anding			1	Local Requirements			1775
47	Food and non-food contact surfaces	Grant	1			Local law or regulation	\Box	1	In/o
4/			1		L2	Other	+		n/o
	cleanable, properly designed,		1		11 -2				
	constructed and used							1	
1							\perp		

Date: 09/04/2019Page 3 of 3

Establishment: UP AcademyLeonard School

Tail Cada	DESCRIPTION OF VIOLATION
fail Code	
Discussion	School receives mainly pre-cooked foods. PIC states rice is cooked and occasionally some chicken. Observed one double door refrigerator, one milk refrigerator, and one freezer.
4-204.112	OBSERVATION: No secondary ambient thermometer observed in milk refrigeration unit. REGULATION: Temperature Measuring Devices-Functionality
4-204.112	OBSERVATION: No secondary ambient thermometer observed in hot holding unit. REGULATION: Temperature Measuring Devices-Functionality
Discussion	Observed opened package date on cheese in double door refrigeration unit. Discussed with PIC to implement USE BY dates that are not to exceed 7 days for ready to eat foods.
9.001	Correct Priority Item and Priority Foundation Item violations immediately Core Item violations within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
Discussion	Observed milk in milk refrigeration unit at 38F via probe thermometer. Observed cheese in double door refrigerator at 40F via probe thermometer. Observed QT test strips and food thermometer.
	
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Inspectional Services Department, City of Lawrence, Massachusetts 🗸

BOARD OF HEALTH TOBACCO CONTROL PROGRAM TEL: 978-620-3130

FAX: 978-722-9320



PUBLIC HEALTH CODE ENFORCEMENT **BUILDINGS** WEIGHTS AND MEASURES

FOOD ESTABLISHMENT INSPECTION REPORT	
Name Wetherbee School	Date Type of Operation(s) Type of Inspection
Address 15 Newton St.	Risk Retail Re-inspection
Telephone 0,78 - 557 - 2900	Level Residential Kitchen Previous Inspection Mobile Date:
Owner D <	HACCP Y/N Temporary Pre-operation Suspect Illness
Person-in-Charge (PIC)	
	Bormit No.
	narrative page(s) and a citation of specific provision(s) violated.
Violations Related to Foodborne Illness Interventions Items) Violations marked may pose an Imminent health hazard a	Non-compliance with: s and Risk Factors (Red Anti-Choking 590.009 (E)
corrective action as determined by the Board of Health.	A
FOOD PROTECTION MANAGEMENT	☐ 12. Prevention of Contamination from Hands
☐ 1. PIC Assigned/Knowledgeable/Duties	☐ 13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
4. Food and Water from Approved Source	
5. Receiving/Condition	☐ 16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	18: Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/Segregation/Protection	☐ 20. Time as a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	Magny LA.
11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:
Inspector's Signature: Con Tua	Print Be Tivo
PICe Signatures A LAA	Print: // Page of Pages

Date: 10/27/18 Establishment Name: Wetherbee School

of 2.

Page:

Yes □ Re-Inspection Scheduled □ Emergency Suspension ☐ Employee Restriction/ Exclusion ☐ Emergency Closure Date Verified õ ☐ Other: Corrective Action Required: ☐ Voluntary Compliance . ☐ Voluntary Disposal DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ☐ Embargo PLEASE PRINT CLEARLY Conducted rendithon VIOLITION S then wfroduced norselves 7000 Discussion With Person in Charge: + C - Critical Item R - Red Item INSCHOLLES Code Reference 1.

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Viassachusetts Department of Public Health Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320. Email: BOH@Lawrence.gov

COD ESTABLISHMENT INCI ESTICITIES ON	Email: DORECE.gov
Name: Wetherbee Elementary School	Date:02/11/2019 Type of Operation Type of Inspection
Address: 75 Newton St.	Risk Retail Re-Inspection
Telephone: 978-557-2900	Level: 2 Residential Kitchen Date: 02/21/2019 or After Date:
Owner:	Temporary Pre-operation Caterer Suspect Illness
Person in Charge(PIC): Lison	Time: General Complaint Other:
Inspector: J.Barclay	Permit No. Other
Each violation checked requires an explanation on the revisions Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and requirection as determined by the Board of Health.	
FOOD PROTECTION MANAGEMENT	12. Prevention of Contemination from Hands
1. P/C Assigned / Knowledgeable / Duties	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	14, Approved Food or Color Additive 15. Toxic Chemicals
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS(Potentially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation/ Segregation/ Protection	☐ 16 Cooling Temperatures ☐ 17. Reheating ☐ 18. Cooling ☑ 19. Hot and Gold Holding ☐ 20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices	REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIONS 21. Food and Food Preparation for HSP
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	CONSUMER ADVISORY 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illness Interventions and Risk Factors (Items 1-22); Official Order for CorrectionBased on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION: 02/21/2019 or After
Inspector	PIC Page 1 of 2

Date: 02/11/2019 Page 2 of 2

Establishment:	Wetherbee	Element	ary School	
				-

all Code	DESCRIPTION OF VIOLATION
3.301.14	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
3.501.16(A)(B)*	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A)(B)*, PHF's shall be held at 140F or above or 41F and below.
4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box. REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
590.009(G)(1)*	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G)(1)*, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominately posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
9.001	Correct critical violations immediately; non-criticals within 10 days. Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.yov/dph/fpp or by contacting the State House Book Store.

Massachusetts Department of Public Health livision of Food and Drugs OOD ESTABLISHMENT INSPECTION REPORT

Lawrence Board of Health 200 Common Street Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320 Email:

Name: Wetherbee Elementary School@	Date:02/27/2019		ype of Inspection				
Address: 75 Newton St	Risk		T Re-Inspection				
Telephone: 978-557-2900	Level: 2	Mobile I	Date; Date;				
Owner:		Temporary Caterer	Pre-operation Suspect Illness				
Person In Charge(PIC): Lison	Time: 10:47am	Permit No:	General Complaint Other:				
Inspector: J.Barday		Permit No.	Other				
ach violation checked requires an explanation on the n Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and require action as determined by the Board of Health.	nd Risk Factors.	Non-compliar ☐ Anti-Chokir	rce with; rg 590,009(E) 590,009(F)				
FOOD PROTECTION MANAGEMENT	12. Prevention	of Contemination from Hands					
1. PIC Assigned / Knowledgeable / Dutles	🗍 13. Handwash l	Fadilities					
EMPLOYEE HEALTH	PROTECTION F	ROM CHEMICALS	¥ *				
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	Li vain	ood or Color Additive	****				
FOOD FROM APPROVED SOURCE	TIME/TEMPERA	TURE CONTROLS(Potent	ially Hazardous Foods)				
4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION	☐ 16 Cooling Temperatures ☐ 17, Reheating ☐ 18, Cooling ☐ 19. Hot and Cold Holding ☐ 20. Time As a Public Health Control REQUIREMENT FOR HIGHLY SUSCEPTIBLE POPULATIO ☐ 21. Food and Food Preparation for HSP						
8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanittzing 10. Proper Adequate Handwashing 11. Good Hygienic Practices							
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical(N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-6)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Viol To Foodborne and Risk Facto Official Order foodborne 590.000/federal F by a Board of He order of the Board cited in this report the food establish establishment op have a right to a light and submitted to	consumer Advisorles ated Provisions Related Illness Interventions rs (Items 1-22): or CorrectionBased on an thecked indicate violations of cod Code. This report, whe alth member or its agent con d of Health. Failure to correct t may result in suspension of ment permit and cessation erations. If aggrieved by this nearing. Your request must the Board of Health at the a recelpt of this order.	Inspection of 105 CMR on signed below onstitutes an or revocation of or food a order, you be in writing				
Inspector	PIC	/)	Page 1 of 2				

Date: 02/27/2019Page 2 of 2

Establishment; Wetherbee Elementary School@

Date Verified	DESCRIPTION OF VIOLATION
Fail Code	<u> </u>
*	the second page and page
Verified 02/27/19 6.301.14	OBSERVATION: Observed no signage in handsink near kitchen office and near hot holding line. REGULATION: 325 Handwashing Signage 6.301.14, A sign or poster that
ANNI PER PARA DE LA CONTRACTOR DE LA CON	notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees.
Verified 02/27/19	OBSERVATION: Observed chicken in hot box unit near serving station at 120F. PIC corrected it on site. Discussed with PIC placing secondary thermometer inside hot boxes. REGULATION: 83 Holding 3.501.16(A)(B)*, PHF's shall be held at 140F or
3.501.16(A)(B)*	above or 41F and below.
Verified 02/27/19 4.204.112	OBSERVATION: Observed no secondary thermometer inside hot box. REGULATION: 141 Thermometers/Secondary 4.204.112, A thermometer shall be located in refrigeration and hot holding units located in the warmest part of the refrigeration unit and the coolest part of the hot food storage unit.
Verified 02/27/19 590.009(G)(1)*	OBSERVATION: Observed no allergen poster. REGULATION: 398 Allergens/Poster 590.009(G)(1)*, Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall provide a DPH approved poster prominately posted in an employee work area, no smaller than 8.5 by 11 inches, relating to major food allergens. (G) Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements. no smaller than 8.5 by 11 inches.
Discussion	Observed cheese in walk-in at 39F. Milk in reach in at 40F. Frozen foods were frozen. Quant. sanitizer at 200ppm. Test strips and thermometers were available. No evidence of pests. Hood, slicer, equipment and floor were clean, free of accumulation and good condition. Allergen statement was observed at point of service. Certifications were in compliance.
Discussion	***RE-INSPECTION*** ALL VIOLATIONS WERE CORRECTED. OBSERVED HOT DOGS IN HOT HOLDING UNIT AT 155F.
9-004	Violations marked "Verified" have been corrected. Violations not marked "Verified" remain uncorrected. Uncorrected violations are to be corrected immediately. Uncorrected violations may resault in additional Re-inspections and fees, fines and or administrative action including possible suspension of permit. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.
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Lawrence Board of Health 200 Common Street, Lawrence MA 01840 Tel. (978) 620-3130 Fax (978) 722-9320

Food Establishment Inspection Report

Name: Wetherbee School	Inspection Date: 04/01/2019	Number of Priority and Priority
Address: 75 Newton St.	Time In/Out: 10:50 am / 12:11 am	Foundation Violation(s):
Phone: 978-557-2900	Permit No.:	Number of Repeat P and PF
Email:	Risk Category: 2 HACCP: No	Violation(s):
Owiner:	Type of Operation: Food Service	
Person-in-charge: Susan	Type of inspection: Routine	Previous Inspection Date:
Inspector: J.Barclay	Date of Re-Inspection: 04/11/2019 or A	After

Compliance Status	INOU	TNA	WO COS R	Compliance Status		1	NA)	NO C	R 200
Supervision				Protection from Contam	ina	tion			
1 Person-In-Charge present,	In	П		15 Food separated and protected	ln			_	
demonstrates knowledge, and		11		16 Food contact surface; cleaned		out			r
performs duties		11		and sanitized					
2 Certified Food Protection Manager	In			17 Proper disposition of returned,	In				
Employee Health				previously served, reconditioned					
3 Management, food employee and	In			and unsafe food					
conditional employee; Knowledge,	1			Time/Temperature Control	for	Şa	fety		
responsibilities, and reporting				18 Proper cooking times & temperatures	In				
4 Proper use of restriction and exclusion	In			19 Proper reheating procedures for hot	In				
5 Procedures for responding to vomiting		Ĭ		holding					
and diarrheal events		11		20 Proper cooling time and temperature				n/o	
Good Hygienic Praction	ces	-	11-	21 Proper hot holding temperature	In				
6 Proper eating, tasting, drinking, or	In	\Box		22 Proper cold holding temperature	In				
tobacco use				23 Proper date marking and disposition	In				
7 No discharges from eyes, nose and	In			24 Time as a Public Health Control			n/a		
mouth				Consumer Advisory					
Preventing Contamination by	Han	ds		25 Consumer advisory provided for raw/			n/a		
8 Hands clean and properly washed	In	TI		under cooked food		1	Ш		
9 No bare hand contact with RTE food	In			Requirements for Highly Suscept	ble	Po	oula	tior	ıs
10 Adequate handwashing sinks properly	In			26 Pasteurized foods used; prohibited	In				
supplied and accessible				foods not offered					
Approved Source	JI		L	Food/Color Additives and Toxic	S	ubs	tand	es	
11 Food obtained from source	In			27 Food additives; approved and	Γ	Г	n/a		
12 Food received at proper temperature			n/o	properly used	1	5.00			
13 Food received in good condition, safe,	In	1		28 Toxic substances properly identified,	1	out			
and unadulterated	"			stored and used	ı	1			
14 Required records available, shellstock	\vdash	n/a		Conformance with Approved	Pro	cec	lure	S	-
tags, parasite destruction		1	i I I	29 Compliance with variance/specialized		T	n/a		
OFFICIAL ORDER FOR CORRECTION:	Based	on an	inspection	process/HACCP plan	1		1		
Index the items marked "OUT" indicated violations	to 105	CMR 5	90.000 and	applicable sections of 2013 FDA Food Code, This rep	ort,	wher	sign	ed	
below by a Board of Health member or its agent co	nstitute	s an or	der of the B	oard of Health. Failure to correct violations cited in this	s re	port n	nay n	sult	in
				ood establishment operations. If you are subject to a r					
				ore the board of health in accordance with 105 CMR 8					
THE CONTRACT OF THE CONTRACT O				Darson In Chard					
Inspector:				Suo Bentl					

Food Establishment Inspection Report

MoJIN Solutions, LLC

Establishment: Wetherbee School	*	Date: 04/01/2019	Page 2 of 3
GOOD RETAIL P	RACTICES AND MASSACHU	SETTS-ONLY SECTIONS	
IN = in complaince OUT = out compliance	N/O = not observed N/A = not applicable	COS = corrected on-site R = repeat vi	olation

	Compliance Status	IN	וטטן	NA	N/O C	, KI		Compliance Status	IN	UUI	INA NO	COSR
	Safe food and Water	er					48	Warewashing facilities: installed,	12	08		
30	Pasteurized eggs used where	In			П	П		maintained, and used; test strips				
	required						49	Non-food contact surfaces clean				
31	Water and ice from approved source							Physical Facilities				
32	Variance obtained for specialized			n/a		П	50	Hot and cold water available;				
	processing methods					Ш	-	adequate pressure				
	Food temperature co	ntro	ol				51	Plumbing installed; proper				
33	Proper cooling methods used;	In				П		backflow devices	_			
	adequate equipment for					П	52	Sewage and waste water properly				
	temperature control					Ш		disposed				
34	Plant food properly cooked for hot				n/o	П	53	Toilet features; properly,				
	holding					П		constructed supplied, and cleaned				
35	Approved thawing methods used				n/o	Ш	54	Garbage and refuse properly				
36	Thermometer provided and accurate					П		disposed; facilities maintained				
	Food Identification						55	Physical facilities installed,				
37	Food properly labeled: original							maintained, and clean				
	container					П	56	Adequate ventilation and lighting;	1			
	Prevention of Food Cont	ami	inati	on				designated areas used				
38	Insects, rodents, and animals not					П		Massachusetts Requirem	ent	3		
	present					П	M1	Anti-choking procedures in food	In			
39	Contamination prevented during							service establishment	L			
	food preparation, storage and					П	M2	Food allergen awareness	In			
	display					П	МЗ	Caterer	L		n/o	
40	Personal cleanliness						M4	Mobile Food Operation	L		n/o	
41	Wiping cloths: properly used and					\prod	M5	Temporary Food Establishment			n/o	
	stored					Ш	M6	Public Market, Farmers Market	L		n/o	
42	Washing fruits and vegetables					П	M7	Residential Kitchen; Bed-and-			n/o	
	Proper Use of Utensi	s						Breakfast Operation				
43	In-use utensils properly stored					П	M8	Residential Kitchen: Cottage Food			n/o	
44	Utensils, equipment and linens:							Operation				
m - 32, 52	properly stored, dried, and handled						.M9.	School Kitchen; USDA Nutrition	lin			-
45	Single-use/single-service articles:						į .	Program				
	properly stored and used						M10	Leased Commercial Kitchen			in/a	
46	Gloves used properly					П	M11	Innovation Operation			n/o	
	Utensils, Equipment and Ve	end	ing					Local Requirements			A STATE OF THE STA	
47	Food and non-food contact surfaces					П	L1	Local law or regulation			In/o	
	cleanable, properly designed,						12	Other	Г		In/o	
	constructed and used									1		
		L				ш					\Box	

DESCRIPTION OF VIOLATION Fail Code OBSERVATION: PIC stated they use soapy water and vinegar for cleaning food contact surfaces. Discussed with PIC using food grade sanitizer for sanitizing FCS/counter tops. REGULATION: Sanitized FCS Before Use After Cleaning 4-702,11-P OBSERVATION: Observed cleaning supplies stored over single service paper goods in dry storage. POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLESERVICE REGULATION: Posinous, Toxic Materials, Separation-Storage 7-201,11-P Observed Milk in milk refrigerator at 36F. Cheese in walk-in Discussion observed at 39F. Sausage croissant sandwich hot holding at 139F. Correct critical violations immediately; non-criticals within 10 days. 9.001 Correct all violations in entirety and maintain. Train and supervise staff. Failure to correct all violations and maintain corrections may result in administrative action and or fines. The text in this report is an unofficial version of the state regulations. Official version of the state regulations may be found at www.mass.gov/dph/fpp or by contacting the State House Book Store.